TRIED TESTED PROVED.

Housekeeping in Alabama.

Compiled from receipts contributed by ladies of Anniston
and other towns; published for the benefit of the
First Presbyterian Church, Anniston

"It should be woman's office to move in the midst of practical affairs, and to gild them all, the very humblest, were it even the scouring of pots and kettles--with an atmosphere of loveliness and joy."

ANNISTON, ALA.
PUBLISHED BY G. H. NORWOOD.
1893.

PREFACE.

In issuing this book, we believe that it wil be found, what we have endeavored to make it, a guide for young housekeepers, and a trusted friend to those more experienced.

It has been a labor of love, and we think it will be found to possess the unique advantage of being a combination of varied excellencies, collected, as it has been, from many and various sources, and endorsed by connoisseurs in the art of cooking.

Realizing the wisdom of Emerson's maxim, "There is always a best way of doing everything, if it is to boil an egg," we have sought for excellence, rather than for a great number of receipts, and have given only those that are simple, practical and useful.

The kindly manner in which the proposed issuance of our book was greeted, and the generous assistance rendered, has encouraged us to earnest efforts, which, we trust, will bring appropriate success.

Housekeeping in Alabama.

Soups.

A mistaken notion is abroad that soups can be made from nothing. Better shorten our cakes with lard and make our ices of skimmed milk, than serve a soup made of a handful of stale vegetables and a bare soup bone. On the other hand, excellent soups can be made at a small cost, if one only knows the combination—the material to select. Systematic housekeepers, especially those who are fond of soups, keep two vessels ever ready—a pot in which to prepare the *stock* and a jar in which to keep it when cold. The word stock is from the Anglo Saxon stocc, *a trunk*, and implies some kind of meat for a basis, a *standing supply* as it were. All the meat trimmings collected during the day, should be washed and put in the stock vessel in clear, cold water to soak for half an hour, then place on the back of the stove to simmer four or five hours. Not only all the trimmings, but a few crushed bones, the left over chicken, steak and veal, with their gravies, will be an excellent addition to the stock. Sometimes sufficient material accumulates in one day to furnish stock for several days' soup. In winter, this will keep a week; in the summer, it should be prepared the day previous to using and kept in a cool place. Do not subject the stock to sudden or rapid boiling, as this imprisons the juices in the meats. Stock may be used immediately after preparation. If this is necessary, remove the scum that arises; otherwise let it get cold so as to take off the grease that will harden on the surface. A wire strainer is handy when pouring the stock from the vessel to the jar. According to the material used in the stock, will it do for heavy or light soups. Cold stock that is very gelatinous is best for vegetable and heavy soups; a thin stock is most suitable for cream soups. Stock for white soup is made principally from chicken and veal. Most white soups require no stock foundation, consequently are quickly made. Reserve such vegetables as macaroni, corn, celery, and stewed tomatoes left from to-day's dinner and use in to-morrow's soup. Season stock sparingly and never let it stand in an iron or tin lined vessel. Season soup just previous to using. When onions are used in soup, they impart an excellent flavor, if fried brown in butter. When okra is plentiful, gather the tender pods, slice and dry them and put away in paper bags for winter soups. A parsley bed is no expense and little trouble. Parsley is invaluable for some soups, especially white soups. Either flour, vermicilli or rice may be used for thickening. To thicken with flour or corn starch, rub it smoothly into the butter and moisten with a little stock, then stir slowly into the soup. Never serve soup containing straggling pieces of meat, overdone vegetables, etc. Either strain the soup or serve with the vegetables cut in small dice. A good proportion to start stock is one quart of cold water to every pound of meat and bone.

CARAMEL OR COLORING FOR SOUP.

To make a rich coloring, moisten a cup of brown sugar with a little cold water, turn into a frying-pan and stir till it browns. Add a cup of boiling water and when it boils up a few times, set aside to cool. It can be bottled for use.

EGG BALLS FOR SOUP.

Boil four eggs till hard, then put them in cold water. Remove the yolks and mash them with the yolk of one raw egg and one teaspoon flour. Add a little pepper, salt and chopped parsley. Make the mixture into balls and boil two minutes in the soup.

CELERY SOUP.

Five heads of celery, one quart good soup stock, three pints water, one-half pint cream or rich milk, tablespoon each of flour and butter. Cut the celery into inch lengths, cook in the water till tender. Take out the celery, rub through a sieve, add it to the soup stock and cook slowly one-half an hour. Heat the cream and stir into it the flour rubbed into the butter. After cooking five minutes, pour into the celery and let it get very hot, but not boil.

MRS. S. V. CATER, Anniston, Ala.

BEAN SOUP.

One pint beans (soaked overnight), three quarts of water, small piece of fat beef. Let boil three hours, then run through a colander, return the pulp to the fire and season with salt and pepper. Cut some veal in small squares, fry brown in butter and serve in the soup.

MRS. C. J. HOUSER, Anniston, Ala.

GREEN PEA SOUP.—(Original.)

One quart each of green peas, sweet milk and water, one tablespoon flour, two tablespoons butter. Boil the peas till tender, stir the flour into the butter, stir this smoothly into the boiling peas, adding salt and pepper to taste. Heat the milk to boiling point, then pour it into the thickened water, stirring well. Let boil about three minutes, add more salt and serve.

MRS. A. STERNE, Anniston, Ala.

BARLEY SOUP.

Three pints stock, two tablespoons barley, onion and parsley to taste. Wash the barley in two waters and boil it in plenty of water for two hours; strain off the bluish liquor, rinse the barley in cold water and add it to the stock last. Cut the vegetables in bits, boil them in the stock till tender, then add the barley. Use no thickening.

Mrs. R. G. Baker, Anniston, Ala.

WHITE SOUP.

Put one-half gallon of sweet milk in a saucepan on the stove. When it is almost boiling, stir into it two medium sized Irish potatoes, which have been mashed while hot, with one tablespoon butter and yolks of two eggs. Let boil eight or ten minutes. Season with pepper and salt, strain into a hot tureen and serve at once.

OYSTER SOUP.

Pour the liquor from one quart oysters, set over the fire with one pint boiling water; skim when it boils up, and add one quart sweet milk. When it again boils up, stir in two teaspoons butter mixed with one of flour, then add the oysters, and season to taste. Let it boil about two minutes, then serve in a hot tureen. Use crackers in making, if desired.

Miss Josie Elgin, Piedmont, Ala.

CORN SOUP, NO. 1.

One quart grated corn, three tablespoons butter, three pints boiling water, two tablespoons flour, one pint hot milk, yolks of two eggs. Put the cobs from which you have removed the corn in the boiling water. Boil slowly half an hour, remove the cobs, put in the corn and boil till soft (20 minutes). Then pass through a sieve, season, and put it to simmer. Rub the butter and flour together and stir in the corn water till it thickens. Now add the boiling milk, cook one minute, add the beaten yolks and serve immediately.

CORN SOUP, NO. 2.

One quart soup stock, two teacups grated corn, one pint sweet milk, one large tablespoon butter, one teaspoon flour. Ham makes nice stock for corn soup. To the hot stock add the grated corn and boil fifteen minutes. Rub flour and butter together till smooth, stir them into the milk and add these slowly to the stock and corn, stirring all the time till it is thoroughly mixed. Let it stand five minutes and simmer, but not boil. Season with salt and pepper and serve hot.

MISS JOSEPHINE SCAGGS, Talladega, Ala.

POTATO SOUP.

One pint hot potatoes, run through a colander, three pints boiling water, one pint sweet milk, two tablespoons flour, one large tablespoon butter. Into the hot, mashed potatoes, stir the butter, pepper and salt. Stir these smoothly into the boiling water, then add the milk, which should be hot. Stir in the thickening smoothly, add some sprigs of parsely, let simmer a few minutes, when it is ready to serve.

MRS. R. G. BAKER, Anniston, Ala.

CAMILLA'S SOUP.

Three pounds soup bone (beef), one and one-half gallons water, one-half cup rice, one quart tomatoes (canned or fresh), three eggs, one tablespoonful flour.

Boil the soup bone in the water one hour. Take out the soup bone and strain the stock. To this add the tomatoes and the rice (the rice having been cooked in a separate vessel) and let boil fifteen minutes. Work the flour into the beaten eggs and stir these slowly into the soup, until it thickens. Salt and pepper to taste.

If a vegetable soup is desired, add corn, okra and potatoes.

TOMATO SOUP.

One quart tomatoes (canned or fresh), one and a half pints sweet milk, two teaspoons corn starch, one light teaspoon soda, one half pint water, one tablespoonful butter. Boil the tomatoes in the water. then put this through a sieve. Heat the milk to almost boiling and into it stir the butter and cornstarch (which should be smoothly rubbed together). Stir the soda into the tomato water, then add the thickened milk, stirring quickly. Let simmer about five minutes, season with salt and pepper and serve at once. The tomatoes will curdle the milk unless soda is used. This is a popular soup for a course dinner.

ST. JULIENNE.

One quart stock, one pint mixed vegetables, one-half teaspoon salt, one-half salt spoon pepper. Cut the celery into thin slices, the turnip into quarter inch dice, and the carrot into three-quarters by one-eighth inch strips or straws, using only the orange part. Or cut carrot and turnip into quarter inch slices and then into fancy shapes with small vegetable cutters. Cover with boiling water, add the salt and cook until soft, but not long enough to destroy their shapes. Let the quart of stock come to a boil, add the vegetables, the water and more salt if necessary. Serve hot.

TURKEY OR CHICKEN SOUP.

This can be made from left over turkey or chiken. Having removed all the meat from the bones, break them and put them in cold water in a covered vessel and let simmer about one hour. Both strain and skim this and return it to the kettle. To this add the nicest pieces of meat, chopped fine and some of the stuffing, for thickening; also some rice that has been cooked in a separate vessel. Let it simmer till the meat is very tender, then add about a half cup cream for every quart of soup. Boil up once, then season with salt and pepper, and serve with parsley and toasted crackers. One half cup each of cooked rice and chopped meat to a quart of broth is a good proportion. If a few tablespoonfuls turkey hash are left, it can be utilized in this soup.

SOUPE-MAIGRE.

Use corn, cabbage, tomatoes, carrot, butter-beans, okra and onion in such quantity as desired. Fry the onion brown. Cut the other vegetables in dice and over them all pour as much hot water as requisite for the number to be served with soup. Boil till the vegetables are done, then add about one-half tea cup butter for three quarts of the soup. Season with salt and pepper.

VEGETABLE SOUP.

One chicken, two ears corn, one onion, one half pint shelled butter beans, one quart tomatoes, one carrot, three quarts water, six pods okra. Cut up the chicken and fry it brown. Remove the meat from the bones and mince it, also cut the vegetables very fine and put all in the water to boil slowly two hours or more. Strain the soup, season with salt and pepper and serve hot. In the Spring, dried sassafras buds are an excellent substitute for okra.

MRS. L. B. TROY, Anniston, Ala.

GUMBO.

One chicken, fried brown, two dozen pods tender okra, one large onion, three pints water, one slice lean bacon. Remove the meat from the bones, fry the onion brown in the gravy, and turn all the ingredients into the soup vessel, having sliced the okra, (it can also be fried as the onion). Add the water and boil gently till done. Season and strain. No thickening necessary. Use tomatoes if desired.

BOUILLON.

The word bouillon means broth and this soup is a beef broth, highly seasoned with salt, pepper, herbs and cloves, using onion and carrot, if desired. Put the beef and bones in cold water in a sauce pan. Let it simmer four or five hours, or until reduced to two-thirds of original quantity. Strain, season and serve hot.

MULLAGATAWNY.

This soup can be made from veal, calf's head, chicken or rabbit. Use one, or a mixture of two or more of these varieties of meat. It should always be highly seasoned with onions, curry powder and apples, or lemons, or some strong acid fruit. The best portions of the meat are usually removed as soon as tender and served with the strained soup. Rice should also be served with the soup. The following proportion is good: Three pounds chicken or young fowl, one pound veal bones, two onions, one tablespoon beef drippings, four cloves, four pepper corns, two sour apples or the juice of one lemon, four quarts cold water, one tablespoon curry powder, one teaspoonful each of salt and sugar.

ANONYMOUS.

Fish and Oysters.

Be sure that your fish is fresh, for it is folly to attempt to serve a palatable dish from a bad fish. Do not accept a fish when the gills are pale and the eyes dull. Clean them as soon as they come to your hands and keep them in a cool place; salt either when they are cleaned, or at the time of cooking. Do not remove the head and tail, if the fish is to be served whole. Cook fish slowly (except the shell fish) and serve it well done. If it is to be fried, the fat should be boiling hot when the fish is put in. Potatoes and sauces are necessary for fish and an acid adds to the relish. Butcher's or brown paper is excellent for draining off the extra grease from fried fish.

BAKED FISH.

Supposing the fish to have been cleaned and washed, prepare it for baking. Wipe inside and out with a dry cloth and dredge with salt. Stuff and sew up the fish. Make incisions on both sides, about two inches apart. Put in a pan with a very little water and a slice or two of salt pork. Baste it frequently till thoroughly done, which will require from one-half to one hour. Make the stuffing of bread crumbs, seasoned with butter, pepper, salt and lemon, or any kind of herb desired. Moisten the stuffing with a well beaten egg.

BAKED SHAD.

Make a dressing of one cup bread crumbs, one tablespoon melted butter, one tablespoon chopped parsley, one-half teaspoon salt, and a little black pepper. Mix this well, stuff the body of the fish and sew up with soft yarn. Bake fifteen minutes for every pound of fish, basting frequently with the gravy in the pan.

MRS. ALGERNON REESE, Charlotte, N. C.

TO FRY FISH.

Perch and small fish may be fried whole. After the fish is cleaned, salted and ready for cooking, dry it thoroughly and roll in meal. Some cooks dip the fish in beaten egg, before mealing. Put the well mealed fish into hot fat and in a minute put the frying-pan on the back of the stove, so as to prevent scorching. Brown evenly on both sides, being always sure that fried fish is well done. Serve hot, garnished with sliced lemon. Potatoes and corn meal cakes, or muffins, should always accompany fried fish.

BROILED FISH.

Fish weighing from half a pound to four pounds are nice for broiling. Always use a double broiler, and, before putting the fish into it, rub with butter or a piece of salt pork. This prevents sticking. Many cooks brown the fish handsomely over the coals, and then put into the oven to finish broiling. When the fish is very thick, this is a good plan. In broiling, the inside should be exposed to the fire first and then the skin. Serve with salt, pepper and butter, or with any good fish-sauce. When possible, garnish with parsley, or something green.

CREAMED SALMON.

Take a can of salmon, turn out in a dish, and after removing the larger bones, mash well; butter a baking pan and put in a layer of salmon, then a layer of bread or cracker crumbs, until the salmon is all used. Make a sauce composed of a tablespoonful of flour in a cup of milk, yolks (only) of two eggs, a pinch of salt and pepper and a little butter, let boil until it thickens, pour over the salmon, put in the oven and bake until brown. Serve at once.

Mrs. James Keith, Anniston, Ala.

TO SERVE SALT COD-FISH.

This dish is most suitable for Winter. Soak the cod-fish over night. In the morning, or when ready, put it in a stew-pan of fresh water and let it simmer till it shreds easily. Pick it to pieces while hot. Have ready hot, mashed Irish potatoes in equal quantity of cod fish. Mix these thoroughly and add two well beaten eggs, a small piece of butter and pepper and salt. Make into a rounding pone and bake till brown. Serve with drawn butter sauce. Use two eggs to one pint mashed potates.

Cod-Fish Balls.—Mix the potatoes and cod-fish, as above. Season, make into balls, dip in beaten egg, then in cracker crumbs and fry brown.

COD-FISH A LA CREME.

Take one-half pound of boneless cod-fish. At dinner time pour hot water on it, and let it soak till supper time. Change the water and after washing well, boil twenty minutes, then put it into cold water and let it soak all night. In the morning, boil again twenty minutes. Take it out of the water and pick to pieces. Put a pint of milk into a sauce-pan, with a table-spoonful of butter, and set it on the fire to boil. Then take three eggs and beat till well mixed and stir into the hot milk slowly. Lastly, add the shredded fish. Now, let it come to a boil, stirring constantly until it thickens to the consistency of scrambled eggs. Have a warm dish lined with nicely buttered toast. Pour the hot fish over it, and serve hot. This is an elegant breakfast dish.

Mrs. Ro. Lapsley, Selma, Ala.

PICKED-UP COD-FISH.

The whole cod-fish is preferable to that which comes in bricks. Pick up or shred about two teacups of the fish. Freshen it by washing through three or four cold waters, else let it soak in the water several hours. Put it to cook in cold water. When it has come to a boil, pour off the water and cover it with milk. Beat up four eggs with one tablespoon flour and add this to the milk and fish, stirring constantly till it thickens. Serve hot for breakfast.

MRS. E. A. NORTH, Montevallo, Ala.

HARDSHELL CRAB.

Four dozen hardshell crabs, one onion cut in pieces, one ounce butter, one dozen mushrooms chopped, one tablespoon chopped parsley, one-half gill tomato sauce, four ounces bread crumbs, a pinch of salt and pepper. Remove the meat from the crabs and chop fine. Put the onion and butter in a sauce-pan, and when it begins to color slightly, add the mushrooms, parsley and the bread crumbs (having previously soaked the bread crumbs in a little water). To this add salt, pepper and tomato sauce. Mix all together and cook five minutes. Wash the shells and fill them with the mixture. Cover with bread crumbs, pour a little melted butter over the top and send them to the oven to brown.

BROILED MACKEREL.

Having soaked the mackerel twelve hours, remove it from the water and, if you have time, hang it up for an hour to drip and dry; if not, dry it with a cloth. Meal it thoroughly and place on a well greased and very hot griddle, flesh side next to the griddle. As soon as it browns, turn carefully for the other side to brown. Serve on a hot dish with melted butter poured over the mackerel and water cress for garnishing. Only a few minutes are necessary for the broiling and the fish should be turned and handled with a batter-cake turner, so as to prevent breaking it.

CLAM CHOWDER.

Twenty-five clams, half pound salt pork, chopped fine, four sliced onions. Put pork in stew-pan, cook a short time, then add eight potatoes that have been cut in thin slices, onions and juice of clams. Cook two and a half hours, then add clams, and fifteen minutes before serving, add two quarts of milk.

CREAMED LOBSTER.

For one pint lobster cut fine, make one pint white sauce. Season with salt, cayenne pepper and lemon. Heat the lobster in the sauce, but do not let it boil. Serve on toast.

TO COOK FISH AU-GRATIN.

Put into a sauce-pan butter size of an egg, then a handful of shallots, or one large onion minced fine, let it cook ten minutes; mix in a half cupful of flour. Mince three-fourths of a cupful of mushrooms (canned will do), add a teacupful of hot water to the sauce-pan, then salt and pepper. After mixing them well, add the minced mushrooms and a little minced parsley. Skin the fish, cut off the head and tail, split it in two, laying bare the middle bone; slip the knife under the bone, removing it smoothly. Cut the fish in pieces about an inch long. Moisten the dish with butter, put the fish in tastefully, pour over the sauce, then sprinkle the whole with grated crumbs. Put little piece of butter over all and bake.

FISH ROE.

Beat up with eggs and fry in hot lard; or they may be tied in a cloth and boiled. The water should be hot when they are put to boil. Eat with butter and sauce.

FRIED ROE.

Wash the roes and cook them ten minutes in boiling salt water, containing one tablespoonful of vinegar. Drain and roll in beaten egg, then in seasoned crumbs, and fry till brown in smoking hot-fat.

FRIED OYSTERS.

Drain off the liquor and put the oysters between two cloths to thoroughly dry them. If they are small and you wish to serve large oysters, put two together when you are ready to fry them. Have ready some beaten egg, well seasoned with salt and pepper; into this dip the oysters, then roll them in cracker crumbs and fry in boiling fat. If there is not sufficient fat in the frying-pan the oysters are easily scorched. Just as soon as they are brown on both sides, quickly remove them from the grease, drain well and serve in a hot dish. The oysters may be rolled in corn meal instead of the egg, but are not so nice.

STEWED OYSTER, NO. 1.

Take fifty oysters and all of the liquor; one pint of new milk, one teacup of sweet cream, two tablespoonfuls of flour creamed with one of butter, one desertspoonful of black pepper and a very little cayenne. Salt to taste just before dishing.

STEWED OYSTER, NO. 2.

Take one hundred oysters and strain the liquor to remove any fragments of shell. Measure the liquor, and take an equal quantity of sweet milk; boil them in separate vessels. To the oyster liquor, add a teacupful of cracker crumbs, salt and pepper to taste, and add a large tablespoonful of butter. When this has boiled a few minutes, add the oysters, which will require about five minutes to cook. Pour in a dish, and add the boiling milk last.

OYSTER PATTIES.

Line small patty-pans with puff paste and bake a light brown; when done, fill with stewed oysters. The patties should be served and eaten as soon as prepared, as the gravy soaking in the pastry will make it moist and heavy.

BROILED OYSTERS.

Dry large, selected oysters in a large napkin; pepper and salt them and broil on a fine folding wire-broiler, turning frequently to keep the juice from wasting. Serve immediately in a hot dish, with little pieces of butter on them. Or, pepper a cup of dry bread crumbs, dry one quart of oysters in a napkin, dip each in butter, roll well in the crumbs, and broil over a good fire, from five to seven minutes. Serve immediately in a hot dish with butter, pepper and salt.

PICKLED OYSTERS.

Boil the oysters slightly; then strain the liquor, and to one cup of vinegar put two cups of oyster liquor, cloves, alspice, mace, pepper and salt to taste. Boil the liquor, spices and vinegar and pour over the oysters; when cold they are ready for use.

CREAMED OYSTERS.

One quart of oysters, one pint of milk, two tablespoons each of flour and butter, one-half teaspoon salt, one-half saltspoon pepper. Put the milk on the fire, in a double-boiler, cream the butter and flour together, and stir in the hot milk. Stir constantly until it thickens, to keep from "lumping." Tnen pour over the oysters, which have been drained from their liquor, and put over the fire a minute or two to "plump." This quantity suffices for a family of eight persons.

MRS. J. M. MARTIN, Birmingham, Ala.

MINCED OYSTERS.

One quart of oysters, one pint toasted bread crumbs, raw yolks of two eggs, hard-boiled yolks of two eggs, a teaspoon of onion, some chopped celery, juice of one lemon, butter size of an egg, salt and pepper to taste; also a little milk, unless you have liquor enough from your oysters to make it soft enough. Mix all well together and put on the fire until it is hot, stirring all the time. Have ready some nicely cleaned oyster shells and fill them with this mixture. Sprinkle bread crumbs over the top and bake for about half an hour. This quantity fills about fifteen shells.

MRS. ALGERNON REESE, Charlotte, N. C.

OYSTERS ON THE HALF-SHELL.

Wash the shells. Remove the upper shell, leaving the oyster in the lower shell. To each oyster put a little pepper, salt, butter and vinegar or lemon juice. Place the shells on top of a hot stove, or on a gridiron, over coals, and let them remain till the liquor boils about five minutes, when they are ready to serve.

ESCALLOPED OYSTERS.

Butter a baking-dish, and line with cracker crumbs. Then put a layer of fresh oysters ; continue to put alternate layers of oysters and cracker crumbs till the dish is filled, having a layer of cracker crumbs on top. Dot each layer of crumbs with butter. Put the dish in the oven to bake for fifteen minutes. Some cooks substitute light bread crumbs instead of cracker crumbs.

OYSTERS, WITH BUTTER AND SAUCE.

Take a liberal tablespoonful of butter, put it into a sauce pan, and when it has melted, pour into it three teaspoons Worcester sauce and a pinch of salt ; drop into this fluid as many oysters as can be moistened well in it. As soon as the oysters are quite hot they are ready to serve.

MISS MARGARET FORCE, Selma, Ala.

OYSTERS ON A BLOCK OF ICE.

Having a perfectly clear and solid block of ice, weighing ten or fifteen pounds, a cavity is to be made in the top of it in either of two ways :

The first is to carefully chip with an ice pick; the other, to melt with heated bricks. If the latter be chosen, the ice must be put into a tub or large pan and one of the bricks held upon the centre of it until there is a slight depression, yet sufficient for the brick to rest in. When the first brick is cold, remove it, tip the block on one side to let off the water, then use another brick. Continue the operation until the cavity will hold as many oysters as are to be served. These should be kept an hour previous in a cool place; should be drained in a colander, and seasoned with salt, pepper, and vinegar. After laying two folded napkins on a large platter, to prevent the block from slipping; cover the dish with parsley so that only the ice is visible. Stick a number of pinks, or any other small, bright flower that does not wilt rapidly, into the parsley. Pour oysters into the cavity in the top of the ice and garnish with thin slices of lemon. This gives an elegant dish and does away with the unsightly shells in which raw oysters are usually served. It is not expensive, for the common oysters do as well as those of good size. Indeed, as many ladies dislike the large ones, here is an excellent substitute for serving in the shell, particularly as the oysters require no seasoning when once on the table. A quart is enough for a party of ten; but a block of ice of the size given, will hold two quarts.

Meats.

A knowledge of the chemistry of food is very valuable to one who wishes to succeed as a good meat cook. It is a pity that hearsay and observation are the guides of most cooks. Because our neighbor plunges her tenderloin roast in cold water and cooks it from breakfast till dinner, and puts her spring chicken to boil before frying it, is the reason why many of us continue, from day to day, to spoil our good things, and leave the cook to fatten on the pieces, while we eat from our tables the meat that contains no nutriment. The flesh of all animals used for food, contains, in a certain degree, fat, albumen, gelatine, fibrine and the juice. Most of the fat is visible on the meat; the gelatine is found in and about the tendons, joints and bones; the fibrine and albumen are found in the flesh and blood; and the juices are obtained in the processes of heating, soaking, salting, etc. As salting meat extracts a certain amount of the juices, many cooks salt it when just ready to cook. Boiled meat is cooked from fifteen to twenty minutes for every pound. When meat is frozen, put it in cold water a few minutes before using. It is usually unnecessary to wash fresh meat, but it should be wiped off with a damp cloth. Keep all meats in a cool place, not in contact with the ice, however, for the air should circulate freely around the meat.

Poultry, game and fish should be thoroughly cleansed with water, inside and out. Chickens, ducks, turkey, etc., should be killed at least twenty-four hours before using. When well picked, singe by removing the stove cover and putting some paper in the stove. Pass the bird over the flame, taking care not to blacken or burn it. Cut the neck off as near the body as possible; cut the feet off at the joints; with your forefinger loosen the craw and take it out. Open the vent and draw out the internal organs, being careful not to break the gall or bladder. Pour warm water through the bird, and wipe out with a towel. Round steaks are usually pounded before cooking, but loins are not. A round steak is better for a fry and a loin for broiling. Many cooks do not polish the top of the stove or range, but keep it clean for broiling. If there is sufficient fat to steak, it can be fried in its own fat. Butter is the only grease that should be used for broiled meats, except when the broiling iron is first greased, when lard can be used. Chicken is nice if fried in fat that is half each of lard and butter. Never serve steak on a cold dish or plate. If you wish to have nice brown gravies, once a week brown a pint of flour. This will also be convenient for your soups and sauces that require thickening. Every housekeeper should do her own marketing till she can distinguish good meat from bad. She should seek instructions till she recognize a sirloin, tenderloin, porter-house, brisket, rump, first-cut and rib-roast, or steak, as soon as she opens the brown paper containing them. This knowledge will aid both the marketman and the housekeeper.

HOW TO COOK A HAM—(A Virginia receipt).

Soak well in cold water all night. Put in a pot of boiling water, allow twenty minutes for each pound boiling. Let it remain in the water till cold, then remove the skin. Make a rich dressing of light bread, onions chopped fine, one tablespoonful of butter, one teaspoonful of celery seed, one of ground sage, salt and pepper to taste ; this is enough seasoning for a loaf of baker's bread. Moisten this bread in the water in which the ham has been boiled ; cook as you would dressing for a turkey. Make deep incisions in the ham and fill with the dressing in such a way that each slice will have some of the dressing in it. Then take two well beaten eggss mixed with cracker crumbs, season with pepper and salt ; spread over ham, then sprinkle brown sugar over this, and put in oven to brown. Bake very slowly, basting frequently with the juice that comes from the ham.

MRS. M. A. FRYE, Anniston, Ala.

TO BOIL A HAM, NO. 2.

Select a small ham ; soak over night. Next morning wash it, scrape clean and put to boil. Boil till the skin peels off easily and the bone turns in the meat. It is then done and must be left in the water till cold. Remove the skin, sprinkle cracker crumbs over the top, and put in the oven to brown and dry out. Several Irish potatoes boiled with the ham will take away any strong taste. A nine pound ham should boil from two and a half to three hours.

STUFFED HAM.

Boil a ham till about done; skin and trim nicely around the edges. With a sharp pointed knife, make incisions to the bone. Make a dressing of the trimmings, a bit of old ham, grated bread, onions, and any herb desired. Fill the incisions with the stuffing; grate crackers over the ham and put in the oven to brown. The yolk of an egg may be added to the dressing.

MRS. N. C. JORDAN, Anniston, Ala.

HAM BALLS.

One teacup cold cooked ham, chopped fine, one teacup hot, mashed Irish potatoes, two eggs. Beat all together thoroughly; make into balls or cakes, and fry brown in batter. The ham next the bone is excellent for this dish.

ANOTHER WAY TO SERVE HAM.

Of the many ways to serve ham is to slice boiled ham thin; dip each slice in beaten egg, then in cracker crumbs and fry a light brown.

TO FRY HAM.

Slice the ham thin and pare off the skin. Have ready a moderately hot skillet. Put in the ham and turn frequently till done. If overdone it will be very hard. Take out the ham and if "speckled" gravy is desired, pour hot water to the grease; stir till it boils up, when it is ready to serve.

HAM AND RICE PUDDING.

Chop the lean of cold boiled ham very fine, (add a little minced onion and a sprinkle of brown mustard if liked). Line a baking-dish with cold boiled rice; put in ham and cover with rice. Beat two or three eggs, adding enough milk to moisten contents of pan, and then pour in the pan and add bits of butter. Set in oven to heat thoroughly and brown lightly.

Mrs. M. D. McCollister, Piedmont, Ala.

ROAST TURKEY.

After carefully dressing the turkey so as to prevent breaking the skin, (never scald a turkey but pick it dry while it is warm), fill the body with water, shake well, and rinse out several times. Put the turkey in a cool place till ready for use. When ready for use, salt inside and out thoroughly. Prepare a dressing as follows: Cook a small cake of cornbread, and when cold crumble up with cold lightbread and biscuit, moisten this with warm water, and run through a colander, so as to leave out all lumps and crusts. Into this bread break three eggs, put one tablespoonful of butter, a light teaspoonful of sage, onion, if desired, and salt to taste; beat thoroughly. While preparing this, put the turkey in the roaster, with a quart of water, and set in a moderate oven to "plump"—about ten minutes will be sufficient. After it is plumped, take it out and stuff. Stuff the craw and tie a string around the neck so as to retain the stuffing; stuff the rest of the body and return the turkey to the oven. Put the giblets in a saucepan with a pint of water and a tablespoonful butter. Let this cook on top of stove. Baste the turkey every few minutes, either with the dripping in the pan or with the gravy from the sauce-pan. Let the turkey brown nicely on all sides. If there seems any danger of its blistering or burning, lay a buttered paper over it. Be careful in turning it, so as to prevent breaking the skin. Cook till thoroughly done and a rich brown.

ROAST TURKEY, NO. 2.

To make the turkey very tender, just before killing it, give it a tablespoonful of apple vinegar. Dress the turkey and let it hang in a cool place over night, without salting it. Next morning, rub well with butter, pepper and salt, and stuff (not pack) it with a rich dressing. Put it in a covered roast-pan, with a quart of water, and set on top of range to simmer until tender (add more water if necessary). Then set in the oven to brown. Stuffiing—Crumble up cold egg-bread and biscuit; moisten with warm water and season with butter, pepper, salt and one small onion, chopped fine. Use celery, cove oysters, or chestnut dressing, if desired. Throw fifty large chestnuts into boiling water for a few minutes; then take them up and rub off the thin dark skin. Cover them with boiling water, and simmer for one hour; take them up and mash fine. Chop one pound of veal and half a pound of salt pork very fine, add half the chestnuts to this, and add also half a teaspoonful of pepper, a tablespoonful of salt and a cupful of stock or water. Stuff the turkey with this. The remaining half of the chestnuts are to be used in the sauce.

ROAST GOOSE.

The goose must be young. Green geese are best. In trussing, cut the neck close to the back, leaving the skin long enough to turn over the back; beat the breast-bone flat with the rolling pin; tie the legs and wings securely. Stuff the goose with the following dressing: six potatoes pared, boiled and mashed fine and light; one tablespoonful of salt, one teaspoonful pepper, one spoonful of sage, two tablespoonful of onion juice, two of butter. Roast one hour and a quarter. Make gravy as for turkey. Serve with apple sauce.

BOILED TURKEY WITH CELERY.

Chop half a head of celery very fine. Mix with it one quart of bread crumbs, two scant tablespoonfuls of salt, half a teaspoonful of pepper, two heaping tablespoonfuls of butter and two eggs. Stuff the turkey with this; sew up and truss. Wring a large square of white cotton cloth out of cold water, and dredge it thickly with flour. Pin the turkey in this, and plunge into boiling water. Let it boil rapidly for fifteen minutes; then set back where it will simmer. Allow three hours for a turkey weighing nine pounds, and twelve minutes for every additional pound. Serve with celery sauce. The stuffing may be made as usual, only substitute oysters for celery, and serve with oyster sauce.

ROAST DUCK.

Ducks, to be good, must be cooked rare; for this reason, it is best not to stuff. If, however, you stuff them, use the goose dressing, and have it very hot. If they are ducklings, roast them from twenty-five to thirty minutes. Full grown ducks should be roasted an hour, and basted frequently. Many parboil ducks before roasting or baking them. Serve with brown giblet gravy and apple sauce. Green peas should accompany the dish.

BROILED QUAIL OR SPRING CHICKEN.

Dress the bird, split it open in the back and salt. When ready to cook, wash and dry it. Have ready a hot spider slightly greased. Place the bird on it inside down. Put a pie pan over it, and a flat iron on the pan. When the bird is about cooked turn it over for the breast to brown. Baste several times with butter. Serve on toast, with melted butter poured over the bird. Place on hot dish. Season with pep-

T coll
TX
715
.H84
1893

per and salt. Garnish with parsley. Spring chicken prepared in this way is excellent.

Mrs. R. D. Crusoe, Anniston, Ala.

BOILED CHICKEN.

Proceed to roast and boil chickens as you do turkeys. The chicken should be put into boiling water, which should not stop boiling until the chicken is entirely done. The water in which it is boiled should be saved for soup. Serve the chicken in a bed of rice, covering with drawn butter sauce.

ROAST BEEF.

Set the roasting pan on top the stove to become hot. Grease it slightly when it is hot, and put in the roast. Let it remain a few minutes on one side, then turn it over, so as to sear the sides and close up the the pours, thus imprisoning the juices. Add a little water and salt, dredge with flour if you like, and put the roast in the oven ; place a pan over the roast, if you do not use a regular roaster. Baste often, turning the roast once so that it may become equally brown and cooked.

Mrs. R. G. Baker, Anniston, Ala.

BROILED STEAK.

Trim the steak and beat it. Rub both sides with lard or butter to prevent the steak from sticking. Wipe a clean place on the top of the stove and put the steak to broil. In about seven minutes turn the steak, being careful not to pierce the lean part. Let it cook a few minutes longer, then remove it to a hot dish, being

#49972218

careful not to spill the gravy that has risen on top of the steak. Season with melted butter, pepper, salt, and serve at once. Steaks are sometimes improved by adding finely chopped parsley, and a little lemon juice with the butter, and served with water cress or mushrooms.

FRIED STEAK.

Trim and beat the steak. Have the frying-pan hot and containing about a half inch of melted fat. Flour the steak and put in the hot grease, placing a cover over the frying-pan. Let the steak remain covered till it is nearly done; then remove the cover for it to brown. When it is nicely browned, put in a hot dish. To make the gravy, pour off the clear fat from the pan, leaving the brown particles. Add salt, pepper and as much boiling water as necessary. When it boils up it is ready to be served. If the gravy is not thick enough add a little browned flour before putting in the boiling water.

STUFFED BEEF STEAK.

Make a dressing of bread crumbs seasoned highly with mace, thyme, cloves, pepper and salt. Beat the steak, and spread the dressing over it, reserving a spoonful for gravy. Roll the steak and tie at each end; put it in a pan, adding enough water to prevent burning. Put a tablespoonful of butter in the pan and put the steak in the oven. Baste frequently till done, then thicken the gravy with the head-crumbs that were reserved.

MISS CONRADINE SKAGGS, Talladega, Ala.

VEAL CUTLETS.

Pound well, squeeze juice of lemon over the slices, let stand an hour or two, dip in beaten egg, then in fine bread crumbs and fry in fat enough to cover. If gravy is desired, sprinkle a little flour in the pan, add salt, pepper and a little water, and boil up once.

SPICED ROUND.

Take a round of beef weighing eight or ten pounds, extract the bone, and rub well with a mixture of sugar and saltpetre. Pound one tablespoonful of cloves and two of allspice. Chop two large onions and half dozen red peppers. Mix spices, onions and pepper together. Prepare a stick about three quarters of an inch in diameter, pointed at one end, with which make holes entirely through the round. Fill each alternate hole with strips of fat salt pork, using the spiced mixture for the remaining holes. Bind the round firmly with a strip of cloth, then cut two round pieces and sew firmly on the top and bottom. Place it in a tub and cover with strong brine. Allow it to remain ten days. Then boil three or four hours, (with cloth on). After it is cold take off cloth and trim. Slice very thin across the grain. Thiswill keep a week in cold weather.

Mrs. C. E. Arnold, Anniston, Ala.

LEG OF MUTLON, A LA VENISON.

Remove all rough fat from a leg of mutton, lay in a deep earthen dish, and rub into the meat very thoroughly the following mixture: Two tablespoonfuls salt, one teaspoonful celery, one tablespoonful each of brown sugar, black pepper, prepared mustard, allspice and sweet herbs mixed. After these ingredients have been well rubbed into all parts of the meat, pour over it slowly a teacup good vinegar; cover lightly and set in a cool place for four or five days, turning and basting it with liquid two or three times daily. When ready to cook, pour over it a quart of boiling water, and stew four hours, replenishing with boiling water when necessary. When done, thicken the gravy and serve. If wanted for immediate use, the mutton may be allowed to stand only an hour or two in spices, and will be very nice, but longer standing improves it.

MRS. A. H. SMITH, Anniston, Ala.

BEEF LOAF NO. 1.

Three and a half pounds lean and fat raw beef, six small crackers, three eggs, one teaspoonful salt, one-half teaspoonful pepper, one-half teaspoonful sage, butter size of an egg; chop beef fine, and roll the crackers. Mix all thoroughly, pack tightly in loaf shape, cover with bits of butter and sprinkle fine cracker crumbs over the top. Bake in a moderate oven one hour, basting often as for turkey.

MRS. JOHN SWAIN, Anniston, Ala.

BEEF LOAF NO. 2.

Two pounds beef round (ground fine) one-half pound pork (chopped fine), one cup crackers (rolled). Eggs well beaten. Salt and pepper to taste. Roll in loaf shape and bake, basting often.

Mrs. R. C. Freeman, Mt. Dora, Fla.

SCRAPPLE.

Boil three pounds of roast in a large pot of water, as if for soup. When thoroughly tender, remove from the fire, let it cool and chop very fine. Return the meat to the water in which it was cooked. Stir in corn meal enough to thicken it, so that a spoon will stand in it. Season highly with black and red pepper, sage, etc. After cooking ten or fifteen minutes, remove from the fire, and while hot pour into a large crockery bowl. After it is cold, slice and fry a light brown, when it is ready to serve.

Mrs. John Ware, Anniston.

SAUSAGE MEAT.

Twelve pounds meat, six tablespoonfuls salt, two tablespoonfuls sage, two tablespoonfuls thyme, two tablespoonfuls black pepper, one tablespoonful red pepper, one teaspoonful saltpetre.

Mrs. N. C. Jordan, Anniston.

BREAKFAST BACON.

Slice the bacon very thin and trim off the rind. Throw it in boiling water, to remain two minutes. Take it out and wipe dry. Put on a very hot griddle and fry crisp. Drain on paper. Season with melted butter and pepper. Very appetizing for a spring breakfast.

MEXICAN DISH.

One pound fresh sausage, six eggs. Fry the sausage in cakes till done. Drain off nearly all the grease. Crumble the sausage into small bits, and into the hot skillet containing the sausage, break the eggs, stirring quickly till the eggs are done.

LIVER PUDDING.

Put liver on to boil in plenty of water to cover well. When done, take out and pass through a sausage grinder, return it to the water in which it was boiled, and while boiling thicken with sifted corn meal and flour, sprinkling in gradually, until it is a thick mush (proportions one part flour to two of meal). Season to taste with powdered sage, salt and pepper, pour into molds or any earthenware dish, and press as souse. When cold, cut in slices, dip in flour and fry in hot lard. It requires but little frying, being sufficiently cooked by the boiling process. It may be sliced and eaten cold.

MRS. ROBERTSON, Anniston.

LIVER MUSH.

Take one hog's head, clean, rub with meal and soak over night. Take the head and one liver, put in a vessel large enough to hold both, not crowding. Cover with cold water, boil. Be careful to keep covered with water till well done. Add salt and half dozen pods red pepper while boiling. When done remove meat, strain liquor, reduce meat to a pulp, taking all veins out of liver. Now return your meat to boiling liquor and thicken with meal, stirring continually until the mush is done. Take up and mould in pans. To prepare for table, slice thin, fry light brown.

MRS. WM. STOREY, Talladega, Ala.

SOUSE.

For souse, use the feet alone, or parts of the head with the feet. Scrape, clean and wash thoroughly, singeing off stray hairs. Cover with plenty of water and put to boil, skimming occasionally. Boil till the meat leaves the bones easily. Remove the bones and season the meat with pepper, salt and sage, (some add vinegar). Having worked the seasoning thoroughly into the mixture, put into a mold and let remain till firm. Serve cold, or slice and fry in batter.

TRIPE IN BATTER.

Boil the tripe half an hour, so as to prevent its being tough. Cut it in small pieces, dip in batter and fry in hot fat. The batter can be made of one egg, three tablespoons water, one teaspoonful salt, and flour to thicken.

Meat and Fish Sauces.

Cooked sauces should be served very hot. To keep them so after they are once made, the vessel in which they were made should be placed in a saucepan almost filled with boiling water. An enamel vessel is the best in which to make sauces. A sauce should never be allowed to boil after eggs or acids have been added.

PARSLEY SAUCE.

Into one cup butter put a little cayenne pepper, a teaspoonful chopped parsley, and the juice of a lemon. Stir these ingredients together till the mixture is smooth. If the butter is hard, set the cup in a warm place.

DRAWN-BUTTER—NO. 1.

Put one-half cup butter in a pan to melt. Stir in one tablespoonful flour till it is smooth; then add slowly, stirring all the time, one cup hot water, or one cup white stock. Season with salt and pepper, and add two hard-boiled eggs, chopped fine.

Some persons like drawn-butter sauce slightly acid, in which case add a few drops of vinegar or lemon juice just before serving.

DRAWN-BUTTER SAUCE—NO. 2.

Use two tablespoons butter, one tablespoon flour, one-half pint boiling water and one-half teaspoon salt. Mix the butter and flour to a smooth paste in a bowl; place the bowl over the fire in a pan of boiling water. Add the boiling water slowly to the mixture in the bowl, stirring all the while till it thickens. Add the salt, take from the fire and add gradually the well-beaten yolks of two eggs, juice of half a lemon, and a tablespoon chopped parsley. This sauce can be served with baked, boiled or broiled fish, or fish croquettes.

MRS. ALGERNON REESE, Charlotte, N. C.

TOMATO SAUCE.

One tablespoonful butter, one tablespoonful browned flour, one teacupful strained tomato liquor, one teaspoonful sugar; salt and pepper to taste. Rub butter and browned flour together till smooth; add tomato liquor (that has been cooked with an onion). Season. Boil all together till thick.

MRS. HARIET BOND TYLER, Anniston.

CURRY-POWDER.

Pound fine and mix three ounces of coriander seeds, three of turmeric, one of vinegar, one of black pepper, one of mustard, one-quarter of an ounce of cinnamon, the same of cayenne pepper and cunim-seed. Keep this powder in a bottle with a glass stopper.

MISS CARA E. COFFIN, Pontotoc, Miss.

MINT SAUCE (FOR ROAST LAMB).

Put four tablespoonfuls of chopped mint, two tablespoonfuls of sugar, and a quarter of a pint of vinegar into the sauce-boat. Let it remain an hour or two before dinner, that the vinegar may become impregnated with the mint.

MAITRE D'HOTEL BUTTER (FOR BEEFSTEAK AND BROILED FISH.)

Mix butter the size of an egg, the juice of half a lemon, and two or three sprigs of parsley chopped very fine, pepper and salt, all together. Spread this over any broiled meat or fish when hot; then put the dish into the oven a few moments, to allow the butter to penetrate the meat.

MUSHROOM SAUCE (MADE WITH CANNED MUSHROOMS).

Put a piece of butter the size of a walnut into a small stewpan or tin basin, and when it bubbles add a teaspoonful (not heaping) of flour; when well cooked, stir in a cupful of stock (reduced and strong) and half a teacupful of the mushroom juice from the can; let it simmer for a minute or two; then, after straining it, add half or three-quarters of a can of mushrooms, pepper, salt, and a few drops of lemon juice. When thoroughly hot, it is ready to pour over the meat.

SAUCE A L'HUILE (FOR GRILLED FISH).

Take the peel and white skin from two lemons. Cut them in thin slices, place them in a dish with three tablespoons of good salad oil, a tablespoon of vinegar, salt, pepper, a little finely chopped parsley, a few tarragon leaves and a little spice. Mix well together.

SAUCE VERTE—(A FRENCH SAUCE).

Put a teacupful of veal broth in a stewpan with a little lemon juice. Pound thoroughly some chevill, tarragon, cress and pimpernel. Strain the juice, and mix it with the yolks of four eggs. Add to the broth, season with pepper and salt, heat but do not boil the sauce.

CAPER SAUCE (FOR BOILED MEATS).

Melt two ounces of butter in a saucepan; add a tablespoonful of flour; when the two are well mixed, add pepper and salt, and a little less than a pint of boiling water. Stir the sauce on the fire until it thickens, then add three tablespoonfuls of French capers. Remove the saucepan from the fire, stir into the sauce the yolk of an egg, beaten with the juice of half a lemon.

CELERY SAUCE.

Cut two heads of celery into small pieces; put them into a pint of water and boil till tender; then add a half tumbler of cream, and a small lump of butter rolled in flour; let the whole stew gently five minutes. Eat with boiled fowls.

Entrees.

FILLET OF BEEF—NO. 1.

The fillet of beef, or tenderloin, is a frequent dish at dinner parties, and is not very difficult to prepare. When it is served at one course, a fillet weighing two and a-half or three pounds is large enough for ten persons. Remove from the fillet, with a sharp knife, every shred of ligament, muscle and thin, tough skin. If it is not a good round shape, skewer it into shape. Draw a line through the center, and lard with two rows of pork, having them meet at this line. Dredge well with salt, pepper and flour, and put without water in a small pan. Put in a hot oven for thirty minutes, first in the lower part of the oven for ten minutes, then place on the upper grate.

Serve with mushroom, or tomato sauce. Save the fat trimmed from the fillet for frying, and the lean for soup stock.

FILLET OF BEEF—NO. 2.

After it is trimmed and larded, put it in a small baking-pan, in the bottom of which are some chopped pieces of pork and beef suet; sprinkle salt and pepper over it, and put a large ladleful of hot-stock into the bottom of the pan, or it may be simply basted with boiling water. Half an hour (if the oven is very hot) before dinner put it into the oven. Baste it often for thirty minutes. Serve with mushroom sauce.

CHICKEN ANONYME.

Prepare a chicken as for salad. For this quantity use two sweet-breads and one can of mushrooms. Cook all separately, and chop as for salad. Pour over this the following dressing: Let a pint of cream come to a boil, add a teacup of butter and two tablespoonfuls of corn starch. Cook all thick as custard, then add a tablespoonful of Worcestershire sauce. Pour over the chicken, and sprinkle bread-crumbs and bits of butter over the top, and bake till brown. Serve hot.

MRS. JOHN M. MARTIN, Birmingham.

PRESSED CHICKEN.

Dress, joint and place in boiling water to cover, one nearly grown chicken. Cook until the meat clears from the bone, leaving about two-thirds cup liquor left with the meat. Remove the bones, gristle and skin. Chop the meat, and set the liquor where it will cool. When cold, remove the fat, and return chicken and liquor to the vessel. Season to taste, and return to the stove to boil up once. Place it in a mold, with a heavy weight upon it, until it is firm.

Mrs. T. W. Pierce, Atlanta, Ga.

FRIED CHICKEN WITH TOMATOES.

Prepare and fry the chicken as usual. After dishing, put enough tomatoes, peeled and sliced, in the drippings to make a sauce; when sufficiently cooked, put the chicken back in it while on the fire. Give a toss or two—replace in dish, pouring the sauce over it. Season with salt and pepper.

Beefsteak is nice prepared the same way.

Mrs. Knox Miller, Talladega.

CHICKEN SOUFFLE.

One pint of cooked chicken finely chopped, one pint of cream sauce, four eggs, one teaspoonful chopped parsley, one teaspoonful of onion juice. Salt, pepper. Stir the chicken and seasoning into the boiling sauce. Cook two minutes. Add the yolks of the eggs well beaten and set away to cool. When cold, add the whites, beaten to a stiff froth. Turn into a buttered dish, and bake half an hour. Serve with mushroom or cream sauce. This dish must be served the moment it is baked. Any kind of delicate meat can be used, the souffle taking the name of the meat of which it is made.

MUTTON CROQUETTES.

Take one solid pint of finely-chopped, cooked mutton, one teaspoonful of salt, one-half teaspoonful of pepper, one cupful of cream, stock or milk, one tablespoonful of flour, four eggs, one teaspoonful of lemon juice, one teaspoonful of onion juice, one pint of bread-crumbs, three tablespoonfuls of butter. Put the liquor on to boil; mix the flour and butter together, and add to it when boiling. Add two well-beaten eggs. Cook until it begins to thicken. Add this to the mutton, which has been chopped very fine, with the pepper, salt, onion juice and lemon juice. Set the mixture away to cool. When cold, shape, roll in egg, then bread-crumbs and fry in boiling-hot fat. Beef may be used instead of mutton. Serve with or without sauce.

CHICKEN CROQUETTES—NO. 1.

Two cupfuls cold chicken chopped fine, two tablespoonfuls butter, one large tablespoonful flour, one-half pint of milk, one dozen mushrooms chopped, one-half cupful mushroom liquor or stock. Salt and pepper. Rub butter and flour together till they bubble, stir in the mushroom liquor, and milk, which should be heated. Then add chicken, mushrooms and seasoning. Turn on platter and cool. Shape into croquettes, roll in crumbs, then in yolk of egg, beaten with a little cold water, and again in crumbs. Fry in deep fat for two minutes. Serve with tomato sauce.

Mrs. Hariet Bond Tyler, Anniston.

CHICKEN CROQUETTES—NO. 2.

Two chickens, two sets brains, one-half teacupful chopped suet, two sprigs of parsley, one nutmeg grated, one tablespoonful onion chopped very fine, one lemon (juice and grated rind), salt and pepper to taste. Boil chickens and brains and chop fine. Mix all ingredients well together. Add cream until it is quite moist, or ready for moulding. Mould into oblong shapes, dip into beaten egg. Roll in powdered crackers, and fry in hot lard. This will make two dozen croquettes.

MRS. HUGH HARALSON, Anniston.

CHICKEN CROQUETTES—NO. 3.

One chicken, one pint sweet milk, one tablespoonful butter, one tablespoonful celery seed. A little cinnamon, nutmeg, black and red pepper put in to taste, and about a quarter of a medium-sized onion, chopped fine. Have the chicken well boiled. Take out of the juice and let cool. Then remove the chicken from the bones, chop fine, or grind in a meat-grinder. Put all the ingredients, except the chicken, into a saucepan, and add two tablespoonfuls of corn starch or flour. Cook until as thick as starch, stirring all the time. Set to cool. Then mix this with the chicken and salt to taste. Make in oblong shapes, and fry in boiling lard.

MRS. P. B. BROWN, Anniston.

SALMON CROQUETTES.

One pint of hot-mashed Irish potatoes, one can salmon, one egg, salt and pepper to taste. Having removed the salmon from the can, drain off the oil and pick out all bones. Mix the salmon, potatoes and seasoning thoroughly, then make out in pear-shape balls. Dip these in the beaten egg, then in cracker crumbs, and fry brown in hot lard.

MRS. JOSEPH A. EDWARDS, Talladega.

OYSTER CROQUETTES.

Half a pint of raw oysters, or a can of cove oysters, half a pint of cooked veal, one heaping tablespoonful of butter, three tablespoonfuls of cracker crumbs, yolks of two eggs, one tablespoonful of onion juice, or a little finely chopped onion. The oysters and meat should both be chopped fine, and the ingredients be well mixed before they are shaped into croquettes. Then dip in egg, and roll in cracker crumbs; fry as usual.

CURRY OF CHICKEN.

Cut the chicken into pieces, leaving out the body bones; season them with pepper and salt; fry them in a saute pan in butter; cut an onion into small slices, which fry in the butter till quite red; now add a teacupful of stock freed from fat, an even teaspoonful of sugar, and a tablespoonful of curry powder, mixed with a little flour; rub the curry powder and flour smooth with a little stock before adding it to the saucepan; put in the chicken pieces, and let them boil two or three minutes; add then the piece of half a lemon. Serve this in the center of a bed of rice.

SWEET-BREADS.

The moment they come from market they should be put into cold water to soak for about an hour; draw a lardo on of pork through the center of each sweet-bread, and put them into salted boiling water; or better, stock, and let them boil twenty minutes, or until well done; throw them into cold water for a few moments. They will then be firm and white. Remove carefully the skin and little pipes, and put them in a cool place until ready to cook again.

BAKED SWEET-BREADS.

After parboiling and larding the sweet-breads spread with butter, dredge with salt, pepper and flour; bake twenty minutes in a quick oven. Serve with green peas, and garnish with parsley. Pour a pint of cream sauce around the edge of the dish.

SWEET-BREAD SAUTES—MILANAISE.

Three calves' sweet-breads, one-half pound butter, one-half can French peas, one lemon. Wash the sweet-breads thoroughly, and boil from one to two hours, according to the size, seasoning the water with salt and a little vinegar. Let them get cold and press between two dishes. Shave and trim the cold sweet-breads, and split them in halves. Season them, roll in flour, and fry brown in the butter. Warm the peas in a saucepan, place the sweet-breads on a dish, put the peas around them, and garnish with the lemon. Endeavor to serve the sweet-breads while the butter is bubbling hot on them.

ANONYMOUS.

SWEET-BREAD CROQUETTES.

One sweet bread, parboiled in salt water twenty minutes, one-half can mushrooms, one-half cup boiled rice. Make a white sauce of one cup of milk, one tablespoon of butter, two tablespoons of flour, a little salt and pepper. Cook until it is like paste, then add to it a teaspoonful of onion juice, one tablespoonful of lemon juice and a little cayenne pepper. Stir into this mixture the rice, minced sweet-breads, and mushrooms cut fine. Shape into croquettes. Dip first into cracker crumbs, then into some beaten egg, to which salt and pepper have been added, then into crumbs again, and fry.

Miss Green, Birmingham,
Graduate of Boston School of Cookery.

SWEET-BREAD FRITTERS.

Parboil the sweet-breads; cut them in slices about half an inch thick; sprinkle over them pepper and salt, a little grated nutmeg, some finely-chopped parsley, and some drops of lemon juice; dip them each into fritter batter; fry them a moment in boiling-hot lard. Drain them well; pile them on a napkin arranged on a platter. Garnish with parsley thrown into the lard and skimmed out immediately.

FRUIT FRITTERS.

Make a batter as follows: One pint of flour, half a pint of milk, one tablespoonful of butter, one teaspoonful of salt, two eggs. Beat the eggs light; add milk and salt to them. Pour half of this mixture on the flour, and when beaten light, add the remainder. Add two tablespoonfuls of sugar, dip the fruit, apples, bananas, etc., in the latter, and fry six minutes in boiling fat. Serve on a hot dish.

VEAL LOAF.

Three and a-half pounds minced or ground veal (the leg is best), three eggs well beaten, one tablespoonful of pepper, one of salt, one grated nutmeg, four rolled crackers, one tablespoonful of cream, butter size of an egg. Mix these together and make into a loaf, roast and baste like other meats. Beef may be used in place of veal by adding one-fourth pound salt pork, minced fine. Serve with the following sauce: One quart can tomatoes, two tablespoonfuls butter, two of flour, two cloves and a small slice of onion. Cook tomatoes, onion and cloves ten minutes, heat butter in small frying pan, and add the flour; when smooth and brown, stir into the tomatoes and cook ten minutes; season with salt and pepper, and rub through a strainer.

ANONYMOUS.

Salads.

Chicken for salad should boil until it parts from the bone easily. It is also better to shred it than to chop, always removing bits of skin, fat and gristle. Equal parts of butter and salad oil are by many preferred to the entire quantity of either. (If salad oil cannot be obtained, and melted butter be substituted, it should be added the last thing.) In making dressing, the yolks of the hard-boiled eggs should be powdered with a silver spoon. (If eggs are used raw, beat well and strain.) Crisp celery and cabbage in ice-cold water two hours before using, as the success of a salad, after the dressing is made, largely depends on this. Never add meat or dressing until ready to serve. Vegetable salads should be stirred as little as possible, in order that their freshness may be preserved until they are served.

CHICKEN SALAD—NO. 1.

One medium-sized chicken; one and a-half dozen eggs, hard-boiled; half dozen good heads celery; mayonnaise dressing, highly seasoned;

the juice of two lemons. Boil the chicken until it falls from the bones, and let it get cold in the water in which it was boiled. This makes it juicy and preserves the flavor. Then take it out, cut into small dice with sharp knife, and season with pepper, salt and vinegar, letting it stand in a cold place several hours, or over night. In cutting, use only the best parts, excluding skin and gristle. Rub yolks of eggs perfectly smooth, (the perfection of the dish depends largely on this,) then mellow with mayonnaise dressing. Chop the celery and mix lightly with the chicken, using a fork. Stir in the yolks, which should be soft enough to hold together, but not thin; then add the juice of the lemons. If it is desired to add to the bulk, the whites may be chopped and added, and if you wish, a little cabbage, but it will not be so rich. Serve in crisp lettuce leaves, with garnish of the whites.

MISS ISABEL LAPSLEY.

CHICKEN SALAD—NO. 2.

One chicken, three stalks of celery, six tablespoonfuls vinegar. Cut celery and chicken fine, using the scissors. Add vinegar. Mix with the following mayonnaise dressing: A pinch of red pepper and a little salt, beaten into the yolks of two eggs, stirring in at first drop by drop, then faster, one teacup of olive oil. When stiff, add the juice of one lemon. Garnish with olives, eggs, and celery, or parsley.

MRS. E. R. SMITH, Anniston.

CHICKEN SALAD—NO. 3.

Two chickens, three-fourths bunch chopped celery, four hard-boiled eggs, one raw egg well beaten, one teaspoonful salt, one teaspoonful black pepper, one teaspoonful made mustard, three teaspoonfuls salad oil, one teaspoonful sugar, one-half teacup vinegar. Mix thoroughly.

MRS. JORDAN, Anniston.

POTATO SALAD—NO. 1.

Boil four large Irish potatoes; when cold, peel and chop fine. Add to this one good-sized onion, chopped. Make a dressing of the yolks of three raw eggs, well beaten. One tablespoonful butter, five teaspoonfuls vinegar, one tablespoonful sugar, a little salt, mustard, celery seed, and pepper to taste. Put this dressing into a bowl, set in a kettle of hot water, stir until it thickens. When cold, add three tablespoonfuls of sweet cream. It is then ready to pour over the potatoes.

MRS. MCALPINE, Talladega.

POTATO SALAD—NO. 2.

Six good-sized potatoes, four hard-boiled eggs, one-half teacup melted butter, one tablespoon celery seed, one and one-half teaspoonfuls dry mustard, one and one-half teaspoonfuls salt, one and one-half teaspoonfuls pepper, one onion (chopped fine), two medium-sized cucumber pickles, one-half teacup of vinegar. Put potatoes to boil, and when cold cut in squares. Mash fine yolks of eggs. Add half teacup vinegar. Mix well. Adding last the whites of the eggs cut in slices. Salad oil may be substituted for butter.

MRS. A. H. SHEPPERD, Anniston, Ala.

POTATO SALAD—NO. 3.

Boil a half cup of vinegar a few moments, add a tablespoonful of flour and two of butter, well mixed, to thicken vinegar. Beat an egg thoroughly with a pinch of sugar, and add to former ingredients, stirring all the time till egg is cooked to the consistency of paste. Chop an onion fine and mix with the mashed potatoes. Add a scant teaspoonful of mustard. Season with salt and pepper. Some like celery seed, too. Garnish dish with boiled eggs and parsley or young strawberry leaves.

MRS. M. A. FRYE, Anniston.

SALMON SALAD.

One pound salmon, one head celery (chopped fine), one-half teacup butter, one teaspoonful salt, one tablespoonful mustard. four hard-boiled eggs (yolks only), juice of one lemon, and a little sugar. Stir into one-half cup of vinegar, and pour over the salmon and celery.

TOMATO SALAD.

Pare ripe tomatoes (which should be very cold), and cut in thick slices. Arrange on a flat dish. Put one teaspoonful of mayonnaïse dressing in the center of each slice. Place a delicate border of parsley around the dish, and a sprig here and there between the slices of tomato.

CELERY SALAD.

Scrape and wash the celery. Let it stand in ice-water twenty minutes, and shake dry. With a sharp knife cut it in pieces about an inch long. Put in the ice-chest till serving-time, then pour mayonnaise dressing over it, and arrange on a salad dish, garnishing with celery leaves or parsley.

MAYONNAISE DRESSING—NO. 1.

Yolk of one egg, one saltspoonful salt, one-half teaspoonful dry mustard. Put the egg into a bowl with salt, and beat until light. Add mustard, and beat again. Then add olive oil, drop by drop, until it thickens. A few drops of vinegar. Continue this process until the egg has absorbed a little more than a gill of oil. Finish by adding a *very little* cayenne pepper.

MRS. W. T. WILLSON, Anniston.

MAYONNAISE DRESSING—NO. 2.

Yolks of three eggs (raw), one tablespoonful sugar, one tablespoonful mustard, one teaspoonful salt, one-fourth teaspoonful red pepper. Beat well together. Add olive oil, one drop at a time, beating until you use a tablespoonful, add one-half lemon, one-half cup vinegar, one-half cup whipped cream.

MRS. W. H. CHADDOCK, Anniston.

MUSTARD DRESSING.

Yolks of twelve eggs, one-half cup butter, two tablespoonfuls mustard, two tablespoonfuls sugar, one tablespoonful salt, one teaspoonful celery seed, one-third teaspoonful cayenne pepper, one pint vinegar. Beat all lightly together, adding the vinegar last, then cook until like thick cream.

MRS. EDGAR WINTERS.

COLD-SLAW.

Three eggs, one tablespoonful flour, one tablespoonful butter, two teaspoonfuls mustard, one tablespoonful sugar. salt and pepper to taste. Put all together, and beat thoroughly. Add one-half pint vinegar. After placing on fire, stir constantly until it is like thick batter. Put celery or celery seed with the cabbage. When done, and not too hot, stir in the cabbage. Set on ice, and garnish with hard-boiled eggs, or lemons.

MRS. J. R. WEST, Nashville, Tenn.

COLD-SLAW—NO. 2.

One medium-sized cabbage, one teacup milk, two light teaspoons flour, mustard, pepper, salt to taste, one teacup of vinegar. Thicken milk with flour. Boil all ingredients except the vinegar, which add after taking from fire, stirring briskly to keep from curdling. Pour the mixture while hot over the well-chopped cabbage, and put to cool.

LOBSTER SALAD.

Cut the lobster meat in dice, season with mayonnaise dressing, and keep on ice till ready for use. Make cups of fresh lettuce leaves, and into each cup put one tablespoon of the lobster.

RED VEGETABLE SALAD.

One pint of cold boiled potatoes, one pint of cold boiled beets, one pint of uncooked red cabbage, six tablespoonfuls of oil, eight of red vinegar (that in which beets have been pickled), two teaspoonfuls of salt (unless the vegetables have been cooked in salt water), half a teaspoonful of pepper. Cut the potatoes in thin slices and the beets fine, and slice the cabbage as thin as possible. Mix all the ingredients. Let stand in a cold place one hour, then serve. Red cabbage and celery may be used together.

MACKEREL SALAD—(SWEDISH DISH).

Two No. 1 mackerel, one-half dozen medium-sized Irish potatoes, three medium-sized beets (red), one onion, one cup best vinegar. Boil the mackerel until well done, then remove bones. Have the potatoes and beets boiled and cold; first slice, then chop reasonably fine; grate the onion, and add to taste; mix thoroughly; then add vinegar until moist as chicken salad. Garnish if desired with hard-boiled eggs.

MRS. JOS. MCLESTER, Birmingham.

Vegetables.

When it is possible, gather the vegetables early in the morning and wash them well in cold water. Stale vegetables can be freshened by putting them in cold water for an hour or so. Nearly all vegetables that are boiled should be put to cook in freshly-boiling water. With some of them, especially cabbage and onions, the water should be changed several times while they are cooking. Butter-beans are better for having the water changed once, and winter peas should have the water changed several times. Never add cold water to vegetables while boiling, especially to any kind of beans or peas. Dried beans and peas require to be soaked over-night. A few minutes will suffice for cooking some vegetables, as okra and asparagus; others, as string-beans require several hours. Many time-tables are extant, but no better guide can be given than that they must be cooked till thoroughly done. The turnip requires a pinch of sugar to restore the sweetness lost in cooking. Most vegetables call for a generous seasoning of butter, pepper and salt. Never slice beets before cooking. Before pouring water on tomatoes, always remove the green stems. When squashes are tender, it is unnecessary to peel them.

RICE.

To wash rice and grits, pour a large quantity of water on them, rub the grains between the hands, pick out all dark grains and particles, let the remaining stand in the water till the grains settle at the bottom, then pour off the water. Put a teacupful washed rice into a vessel containing a quart of boiling salted water. Cook till almost done. Then turn the contents of the vessel into a sieve, for the water to drain off. Return the rice to the vessel and place it on the back of the stove to steam and keep hot. When rice is cooked in this way, each grain will be separate from the other. Do not stir the rice while it is cooking.

OKRA.

Cut off the stems and boil the okra in salted water till tender. Remove it from the water and season with salt, pepper and butter.

GRITS.

Having washed the grits, put it to cook in four times their quantity of water, which has been salted. Cook slowly till they stiffen and are well done. Grits left from breakfast, if allowed to get cold, can be sliced and fried brown for a supper dish; or by the addition of eggs, milk and butter, will make a dish for dinner.

MACARONI.

Throw the macaroni into boiling salted water and boil fifteen minutes. To serve with cheese, put alternate layers of macaroni, cheese and butter into a baking dish. Cover with sweet milk. Pour two well-beaten eggs on top, and set the dish in the oven till the surface is a light brown.

SUMMER SQUASH.

If they are tough, peel them. Slice thin and put in water to cook. When they are tender, drain off the water, mash them, season with butter, pepper and salt, and put in a skillet to brown. Cook onions with the squash, if desired. Squash may also be sliced and fried in batter like egg-plants.

FRIED CORN.

Use tender corn. Cut the grains from the cob and put in the skillet with a cup of water for every quart of corn. Cook till it is tender, pour off any water that may be left, add a lump of butter size of a hen egg, and fry the corn till brown, stirring to keep it from scorching. Any nice drippings or lard may be used instead of the butter. Season with salt and pepper.

POTATO CHIPS.

Pare them and slice very thin with a potato or slaw cutter. Soak a few minutes in cold, salt water. Dry them between two cloths, put in a wire basket and dip the basket in boiling fat, letting it remain till the potatoes are crisp. If the basket is not handy, just drop the potatoes in boiling fat, and remove them, when crisp, with a skimmer.

MRS. W. F. JOHNSTON, Anniston.

POTATO FRITTERS.

Grate six cold boiled potatoes; add one pint of cream (or milk), and flour enough to make stiff as for other fritters; then add the yolks of three eggs; then the beaten whites and a little salt. Fry in hot lard.

MRS. LETCHER, Anniston.

POTATOES AU GRATIN.

Peel your potatoes and cut into dice; boil until nearly done, not enough, however, to mash and lose their shape. Drain out of the water, place in a baking-dish, and pour over them a dressing composed of cream, slightly thickened with flour; add butter, and season with salt and pepper. Cover thinly with grated cheese, and brown in the oven.

MRS. T. G. BUSH, Anniston.

POTATOES HASHED IN CREAM.

Boil potatoes with skins on, and let them stand in the water two hours. Peel them and cut into small pieces, being careful not to mash them. Pour over them the thickest cream, enough to cover, and let them stand for three hours. Sprinkle black pepper over them, and cook in an earthen kettle. Let them simmer very slowly for thirty-five minutes; add a piece of butter the size of an egg, rolled in as much flour as it will take.

MRS. WOODS, Anniston.

BOILED ONIONS.

Remove the skins and put the onions to cook in boiling water. After five minutes, pour off this water and add fresh boiling water. Boil till nearly done, pour off the water, and add milk enough to cover them, and cook a few minutes longer. Season with butter, pepper and salt.

BOSTON BAKED BEANS.

Soak one quart of white beans overnight, pour off the water and cook in fresh water until they crack open; then put into a deep earthen dish, cover with water; put in the center of dish one-half pound of parboiled pork, which should be scored across the rind. Sprinkle a little brown sugar and pepper over the top. Bake slowly four hours. Keep nearly covered with water until two-thirds done; then allow them to bake brown. Serve in the same dish in which they are baked.

BOILED CABBAGE.

If the cabbage is large, cut into eight or ten parts, if small into quarters. Put them in cold water several hours before they are to be cooked. Put them to cook in boiling salted water, and change the water three times, adding boiling water every time the water is poured off. When they are tender, which will be about three-quarters of an hour, pour off the water and add a cupful rich milk and butter, pepper and salt. Boil five minutes and serve. Be careful not to tear up the pieces, as it looks nicer served in the sections.

BAKED CABBAGE.

One-half cup of butter, one small onion chopped fine, one bunch of parsley, one stalk of celery, four heaping tablespoonfuls of grated cracker, two yolks of eggs, salt and pepper to taste. Boil one head of cabbage in salt water till thoroughly done. Remove from the water and chop fine. Add the above ingredients, mixing well. Put into an earthen dish and pour over it a half pint of milk. Bake brown.

MRS. JNO. M. MARTIN, Birmingham.

STEWED CELERY.

This is a most excellent winter dish and is easily prepared. Wash the celery thoroughly, and boil in well salted water until tender, which will require about twenty minutes. After it has boiled, drain carefully, place it on toasted bread and pour over it melted butter or cream, pepper and salt. It is a very healthy dish.

CREAM SAUCE FOR VEGETABLES.

One pint of milk, two tablespoonfuls of butter, two tablespoonfuls of flour, pepper and salt to taste. Put on the milk to boil in the double boiler. Put the butter in a small saucepan, stir until it melts and bubbles, but do not allow it to take on any color. Add the flour, and stir until it is well incorporated with the butter, pour on the hot milk, and stir constantly until smooth.

CANDIED SWEET POTATOES.

Boil the potatoes till done. Peel them, and slice lengthwise. Into a baking-dish put a layer of potatoes, then bits of butter and a generous sprinkling of sugar. In this way fill the dish. Over the potatoes pour enough water to half cover. Bake slowly till the potatoes are browned and the liquid is thick like candy.

SWEET POTATO PONE.

Boil the potatoes, peel them and run through a masher. To a pint of mashed potatoes add a half teacup butter and one-third cup sugar—more if the potatoes are not yams. Mix all thoroughly, mould into a pone, put on a greased griddle and put in the oven to brown. When the pone is brown, slip it off the griddle upon a hot dish, and serve in pone-shape.

BAKED EGG-PLANT.

Boil the egg-plants in clear water until you can stick a fork through. Then take out and peel. To about two cupfuls of mashed egg-plant, add one cup bread-crumbs, one-half cup sweet milk, two eggs, tablespoon butter, pepper and salt to taste. Put in a baking-dish and put a layer of crumbs and bits of butter on top. Set in the oven and bake ten or fifteen minutes.

ANNIE D. CRUSOE, Bakersfield, Cal.

BAKED CAULIFLOWER.

Boil the cauliflower until done in water, to which a pinch of salt has been added. Line a baking-dish with bread-crumbs, then put a layer of cauliflower, over which put bits of butter, pepper and salt, then a layer of crumbs, and so on until the dish is filled, having a layer of crumbs on top. Then pour over it enough sweet-milk to thoroughly moisten. Set in the oven and bake ten or fifteen minutes.

Annie D. Crusoe, Bakersfield, Cal.

FRIED EGG-PLANT.

Peel the egg-plant, slice and lay in salt water for several hours, until all the bitter taste is removed. Then make a batter, dip the egg-plant in the batter and fry in hot lard.

TO COOK STRING-BEANS.

String them carefully by snapping off each end of the bean and carrying as much string as possible with it. Do not break them in the middle unless they are very long beans. Put them to cook in boiling water, in which a small piece of bulk-meat has been brought to boil, leaving the meat in the water. Let them boil from two to three hours, or until they are quite tender. Put them in sufficient quantity of water at first, so it will not be necessary to add any; and when they are about cooked, remove the top from the vessel and let all the water boil out. Some prefer them cooked without any meat, and seasoned with butter.

BUTTER-BEANS.

Having shelled the beans, put them to cook in boiling water. When they have boiled ten minutes, pour off the water and add fresh-boiling salted water. When they can be easily pierced with a fork, pour off all the water, and add a cup rich sweet-milk and one tablespoonful butter for every pint beans. Cook five minutes longer, then serve.

TOMATO FRITTERS.

One quart tomatoes, one egg (yolk only), one teaspoonful salt, one-fourth teaspoonful pepper, bread-crumbs. Stew the tomatoes until they are reduced to a pint, and set aside to cool. When cold, add the seasoning, the yolk of the egg, and sufficient bread-crumbs to make a thick mixture. Drop by the spoonful into hot lard, and fry the same as doughnuts.

DELINEATOR.

ESCALLOPED TOMATOES.

Spread the bottom of a baking-dish with grated bread-crumbs or rolled crackers. Upon this spread a layer of sliced tomatoes; season with salt, pepper, one tablespoonful of sugar, and dot with butter. Upon this another layer of crumbs, alternating until the dish is full. The top layer should be of crumbs, dotted with butter, and slightly moistened with water. Bake and serve in the same dish.

MRS. ROBERTSON, Anniston.

CORN OYSTERS.

Twelve ears grated corn; one-half cup cracker crumbs, five eggs, pepper and salt. Make into a batter, and fry quickly in hot lard.

MRS. LETCHER, Anniston.

GREEN-CORN PUDDING.

Six ears green corn, grated; one pint rich milk, two tablespoonfuls butter, two tablespoonfuls sugar, two eggs, salt. Stir into the hot milk, by degrees, the butter and sugar. Beat the eggs light and stir them into the milk alternately with the corn. Put the mixture into a buttered pan and bake two hours.

MRS. J. H. KING, Anniston.

SUCCOTASH.

This is made of green corn and lima beans, although you can substitute for the latter string-beans. Have a third more corn than beans. When the former has been cut from the cob and the beans shelled, put into boiling water enough to cover them—no more—and stew gently until tender, perhaps half an hour, stirring now and then. Pour off nearly all the water and add a large cupful of milk. Stew in this, watching to prevent burning, for an hour; then put in a great lump of butter, a teaspoonful of flour, wet with cold milk, pepper and salt to taste. Boil up once and pour into a deep vegetable dish.

VEGETABLE PIE.

Line the sides of a deep pan with pastry; fill with alternate layers of boiled potatoes, sliced; green corn and tomatoes; season with butter, salt and pepper; pour in a little water, and cover with the pastry. Bake.

MRS. W. F. JOHNSTON, Anniston.

OYSTER-PLANTS STEWED.

As you scrape them, throw them into a bowl of cold water, in which is mixed a tablespoonful of vinegar. When all are scraped, cut them either into half-inch lengths, or lengthwise into four pieces, which again cut into three-inch lengths; throw them into boiling water in which are half a teaspoonful of salt and one-third of a teaspoonful of sugar to a quart of water. When done, drain, and mix them with white sauce, either drawn-butter or a simple bechamel.

Eggs.

The fresher they are the better and more wholesome, though new-laid eggs require to be cooked longer than others. In boiling they are less likely to crack if dropped in water not quite to the boiling point. Eggs will cook soft in three minutes, hard in five; very hard (to serve with salads or to slice thin for escaloped eggs, garnishing, etc.), in ten to fifteen minutes. To test eggs, put them in a pan of water with smooth, level bottom. Those which lie on the side are good, but reject those which stand on end, as bad; or look through each egg separately toward the sun—if the white looks clear and the yolk can be easily distinguished, the egg is good; if a dark spot appears in either white or yolk, it is stale. The best and safest plan is to break each egg in a saucer before using.

BOILED EGGS.

Put eggs on in cold water, and when it has boiled, the eggs will be done—and whites will be much softer and more digestible than they are cooked in the ordinary way.

SCRAMBLED EGGS.

Six eggs, two-thirds cup sweet milk, one tablespoon melted butter. Beat whites and yolks together, only a few strokes being necessary; add milk, butter, a good pinch of salt and a little pepper, beat all together, and pour into a hot, well greased frying-pan, stirring mixture while cooking. If it begins to cook dry and fast at the bottom, move the frying-pan to a cooler place, as the success depends on cooking gently and evenly. When done, turn into a hot dish, and serve immediately.

POACHED EGGS.

Break and drop them one at a time in salted water that is just simmering, and let simmer gently till done—always taking great care to keep the yolk whole. With a spoon dip up water several times while cooking and pour gently on eggs, to form a white coating over the yolk. Serve either on squares of toasted bread buttered, or in sauce-dishes with a little melted butter.

EGGS SUR LE PLAT.

Use little stone china dishes made for serving eggs. Heat and butter the dish, and break into it two eggs, being careful not to break the yolks. Sprinkle lightly with salt and pepper, and drop on them half teaspoon of butter broken in small pieces. Place in a moderately hot oven until the white is set, which will be in about five minutes. There should be a dish for each person. The flavor can be changed by sprinkling a little finely-chopped ham or parsley on the plate before putting in the eggs.

MRS. S. SEATON.

PICKLED EGGS.

Take one teaspoon each of cinnamon, alspice and mace, tie in white muslin bag, and boil a short time in one-half pint of water, replenishing water as it boils away; add one pint good strong vinegar to spice-water, and pour mixture over eggs which have been boiled till very hard. Put in as many eggs as mixture will cover—taking care to remove shells before pouring on the vinegar. Or after they have been boiled and shelled, put eggs in a jar of beet pickles, and whites will become red. Cut in two in serving.

GERMAN OMELET.

Stir into the yolks of six eggs, and the whites of three beaten very light, one tablespoon of flour mixed into three-fourths teacup of cream or milk, with salt and pepper to taste; melt a tablespoonful butter in a long biscuit-pan, pour in the mixture and set the pan in a hot oven; let it stay in oven until just set, then pour over it the remaining whites beaten well, with a pinch of salt; return to oven, and let stand until just set, as long standing toughens it. Take out of oven and with a batter-cake turner loosen from pan and roll like rolled jelly cake.

MRS. R. E. SHERRILL, Texas.

MUSHROOM OMELET.

One-half can mushrooms, six eggs, beaten separately; three-fourths cup sweet-milk, one tablespoonful lard, one tablespoonful butter, one teaspoonful corn-starch. While preparing the omelet, put the lard in the frying-pan. Stir the corn-starch smoothly into the milk, add the beaten yolks, salt, pepper and the melted butter; mix well, and whip in with light strokes the well-beaten whites. Pour the mixture into the hot lard; do not stir. Drop in the mushrooms; and when the omelet is fairly set, run a knife under it, fold over and turn out upon a hot dish.

MRS. W. H. SKAGGS, Talladega, Ala.

DELICATE OMELET.

Six eggs, the whites and yolks well beaten separately, one cup of warm milk with a tablespoon of melted butter in it, a tablespoonful of flour wet to a paste with a little of the milk and poured to the milk, one tablespoonful of salt and and a little pepper. Mix all together except the whites—add these last. Bake in a flat pan in a hot oven, and serve immediately.

EGG SANDWICH.

Boil the eggs hard. Reserve the whites. Make a dressing of the yolks, mixing with them mustard, salt, pepper, vinegar, salad oil or butter, and celery seed to taste. Slice the bread very thin and spread upon it the dressing. Slice the white and lay between the breads.

MISS ZAIDEE LAPSLEY, Anniston.

CHEESE FONDU.

One cup bread-crumbs, very dry and fine;

two scant cups milk, rich and fresh or it will curdle; one-half pound dry old cheese, grated; two eggs whipped very light, one small teaspoon melted butter, pepper and salt, a pinch of soda dissolved in hot water and stirred into the milk. Soak the crumbs in the milk; beat into these the eggs, butter, seasoning, and lastly cheese. Butter baking-dish, pour the fondu into it, sprinkle dry bread-crumbs on top. Bake in rather quick oven a delicate brown. Serve immediately.

MRS. A. H. SHEPPERD.

STUFFED EGGS.

Six eggs boiled hard, one small teacup powdered crackers, one-half teacup oil or butter, one teaspoonful of mustard, one teaspoonful celery seed, one tablespoonful Worcestershire sauce, pinch each of salt and black pepper. To the powdered yolks of the six eggs add other ingredients, also enough vinegar to make proper consistency. Stuff whites with mixture. Return this mixture to the whites, cut lengthwise, brown in a hot oven, and serve either hot or cold.

MRS. A. H. SHEPPERD, Anniston.

CHEESE AND EGG SOUFFLE.

One tablespoon melted butter, one tablespoon flour, one cup sweet-milk, one cup grated cheese, four eggs—yolks, pinch each of salt, black pepper and cayenne pepper. Mix well these ingredients, and bake till cheese is melted. When cool stir in with light, rapid strokes the well-beaten whites of the four eggs, return to the oven, and let it remain till slightly brown. Serve hot.

Mrs. John E. Ware, Anniston.

EGG GEMS.

Mix together equal quantities of bread-crumbs and cold meat (any kind), chopped fine; season with salt, pepper and butter, adding milk to make a stiff batter. Pour into buttered gem-pans, and on each pan carefully break an egg; sprinkle with salt, pepper and powdered cracker crumbs. Bake eight minutes.

Mrs. O. T. Letcher, Anniston.

EGG AND CHEESE SALAD.

Slice a dozen hard-boiled eggs, and put a layer of eggs in a dish. Grate on a thick covering of cheese, then another layer of eggs, alternating with the cheese, till the eggs are used up. Sprinkle over top some fine-chopped pickles. Pour over it all a salad dressing, or sauce, and again cover with grated cheese.

Mrs. Lizzie D. Ewing, Lewisburg, Tenn.

Pies and Puddings.

Butter or lard for pastry should be sweet, fresh and solid. When freshly-made butter cannot be had, wash well, kneading while under cold water, changing the water two or three times. The board on which the butter is rolled should be hard, smooth and clean. In warm weather, when not ready to bake immediately after making up paste, roll thin, and cover the bottom of well greased pie-plates. Place these in ice-chest till wanted, a day or two if necessary, and in any event it is better to let them thus remain for one or two hours. Always roll with a well floured rolling-pin. To prevent the juice of pies from soaking into the under crust, dip a bit of cloth into the well beaten white of egg and rub over the crust before filling the pies. When using gooseberries, blackberries, or other fruits which require the juice to be thickened, fill the lower crust, sprinkle cornstarch or flour evenly over, and put on the upper crust. This prevents the juice from running out, and when cold forms a nice jelly. Do not sprinkle with sugar until the fruit is placed in the crust, as the sugar sets the juice free. In all pies with top crust make air-holes, or the crust will burst. These may be made in any fanciful shapes desired. Meringue for pies or puddings is made in the proportion of one tablespoonful of sugar to the white of an egg. The egg must first be beaten very stiff, and the sugar added by degrees, beating as little as possible, as long beating renders it heavy. A moderate oven is best for pies, having more heat at the bottom than the top or the lower crust will be clammy and raw. When only one crust is used, many prefer browning it slightly before adding the ingredients.

PASTRY.

Three cups flour, one cup lard, half of it butter if preferred; three-fourths cup ice water, one-half tablespoonful of salt. Have the lard very cold. Put the salt and lard in the flour, and cut with a knife into tiny pieces. Pour in the water gradually, stirring with the knife until it is all together, and handle as little as possible in rolling out. To flake it for the upper crust, roll out lightly in a long strip, upon which place small bits of butter and a sprinkling of flour. Roll like rolled sponge cake, cut across and turn on end to roll out.

Mrs. E. H. Sholl, Birmingham.

PUFF PASTE.

One pound of flour, three-quarters of a pound butter, good weight; rub into the flour two spoonfuls butter, after which make a dough of cold water. Be careful to work out all moisture from butter, and after making dough, divide the remaining butter into four equal parts, roll the paste and spread with one part of butter; dredge lightly with flour; repeat until all the butter is rolled in. Great care must be exercised or butter will burst through. Handle very little, and if possible let stand a few minutes on ice.

APPLE PIE (EXCELLENT).

Slice very thin some tart, juicy apples. Place in puff pastry. Put on a good layer of sugar and bits of butter. Grate cheese over this until covered, then place across strips of pastry. Bake.

MRS. J. C. KNOX, Talladega.

CREAM PIE.

One-half cup sugar, one tablespoon butter, two eggs, two tablespoons flour, two cups sweet milk; cream sugar and butter; add the well beaten eggs; to this add the flour and milk; flavor to taste. Bake in pastry. When nearly cold put meringue on top.

MRS. W. L. MOSELEY, Anniston.

CUSTARD PIE.

Three eggs, one pint sweet milk, one-half cup sugar. Beat eggs light with sugar, add milk, pour into pie-plates lined with pastry which has been already browned in oven. Grate a little nutmeg on top of custard, and bake.

MRS. W. T. WILLSON, Anniston.

CITRON PUDDING.

Five eggs, one cup of sugar, one-half cup of butter. Beat sugar and butter together, add the yolks well beaten; line pie-plates with paste. Slice the citron and lay in the paste, and pour the custard over it. When cold, whip the whites of three of the eggs to a stiff froth, and add one cup of sugar; pour this over the custard, and bake a light brown. This makes two plates.

COCOANUT CUSTARD.

Two small cocoanuts, ten eggs, one-half pound butter, one cup cream a little sour, sugar to taste. Beat the whites and yolks together with the sugar till very light, and add the other ingredients.

DELICIOUS PIE.

Six eggs, reserving whites of four for meringue; one cup butter, one cup sugar, one teaspoon vanilla. Beat the yolks and sugar together until very light, add the two whites of egg well beaten, beat the butter until creamy and add it to sugar and eggs. Make a puff paste and line two deep pie-plates, then pour half the batter into each; beat the reserved whites of egg to a stiff froth, add four tablespoons sugar by degrees and flavor with vanilla. Spread this meringue on pies after they are baked, and brown lightly.

Mrs. J. A. Edwards, Talladega.

CUP CUSTARD.

Six eggs, three teacups of sugar, one cup butter, two tablespoons vinegar, two tablespoons water, three tablespoons sifted flour, just level, not heaping. Cream butter and sugar together, add the well beaten eggs and other ingredients, flavor with nutmeg and lemon, and bake in crust.

MRS. JIM WHETSTONE, Anniston.

SWEET POTATO CUSTARD PIE.

One pint mashed potatoes; add one tablespoon of melted butter, one-half teacup of sugar, three eggs, one pint sweet milk, a pinch of salt. Flavor with nutmeg or lemon, and bake with rich under crust.

MRS. THOS. L. HOUSER, Anniston.

CHESS CAKE.

The yolks of ten eggs, the whites of two eggs, one-half pound sugar, one-half pound butter. Cream the sugar and butter together, beat whites and yolks of eggs separately; beat all together. Flavor with nutmeg and bake in pastry.

MRS. MCLESTER, Birmingham.

CHERRY PIE.

Line a pie-tin with rich crust; nearly fill with the carefully seeded fruit, sweetened to taste, and sprinkled evenly with a teaspoonful of cornstarch or a tablespoonful of flour; add a tablespoonful of butter cut into small bits and scattered over the top; wet edge of crust, put on upper crust and press edges together, taking care to provide holes in the center for the escape of air. Pies for blackberries, raspberries, etc., are all made in the same way—regulating the quantity of sugar by the tartness of the fruit.

Mrs. Cooper, Anniston.

EGG CUSTARD.

Nine eggs, three and one-half cups sugar, one cup butter. Cream butter and sugar together; add the well beaten eggs, and flavor with lemon, or use the juice and grated rind of one lemon. Bake on under crusts.

Mrs. Jno. Ware, Anniston.

MILK CUSTARD.

One pint sweet milk, six eggs, one and one-half cups sugar, two heaping tablespoons butter. Set the milk on the stove, reserving a small quantity, to which add some corn-starch. Pour this mixture into hot milk—until it is quite thick with the corn-starch; add the sugar, butter and beaten yolks to the thickened milk; flavor with brandy and cinnamon; beat in the whites lightly. Pour on a crust, and bake.

Mrs. Trapp, Anniston.

FANCHONETTS.

One cup sugar, one-half cup water, one tablespoon corn-starch, one teaspoon butter, yolks four eggs, rind and juice two lemons. Mix corn-starch with a little cold water, then stir in one-half cup of boiling water. Beat sugar, eggs, lemons together, and stir in the boiling corn-starch. Put in double boiler and stir till it thickens. Line patty-pans with puff paste and fill.

VIRGINIA LEMON PIE.

Five eggs well beaten, one pound sugar, one-fourth pound butter, two lemons, three tablespoonfuls lightly sifted corn meal, one tablespoonful flour or corn-starch. Cream butter and sugar. Add meal and flour; then grated peel and juice of lemons; lastly eggs—saving four whites for meringue. Pour into pie-plates lined with nice pie-crust which has been already browned in hot oven. Bake until firm, and when nearly cool, add meringue and brown slightly.

Mrs. J. W. Lapsley, Anniston.

LEMON PIE.

One egg, one lemon, one cup sweet milk or water, one cup sugar, two crackers rolled fine. Beat egg and sugar together; add the milk and rolled crackers; flavor with the grated lemon rind.

Mrs. J. W. Phillips, Anniston.

LEMON PUDDING.

One quart sweet milk, two teacups of bread-crumbs, four eggs, one-half teacup of butter, juice of four lemons. Soak the bread in the milk; add beaten yolks, with butter and sugar, rubbed to a cream; also, lemon juice. Bake in a buttered dish until firm and slightly brown. Cover the top with the whites well beaten, sweetened and flavored, and brown slightly.

Miss E. V. Bristow.

MINCE-MEAT.

One quart beef-round or tongue, boiled or chopped fine; one pint marrow, one pint suet, two quarts seeded raisins, one quart dried apples. Over these ingredients pour one pint good brandy, one quart sugar, one tablespoon each of ground cloves, orange peel, mace and nutmeg. Pack in a jar, pour over another pint of brandy, add two or three fresh apples cut fine, and one tumbler of wine; cover tight. When ready to use, bake in puff pastry.

MRS. W. F. THETFORD.

MOCK MINCE PIE.

One cup stoned and chopped raisins, one cup molasses, one cup sugar, one cup bread-crumbs, soaked in warm water; two-thirds cup butter, two tablespoons strong vinegar. Mix ingredients, flavor with spices, and bake on crust.

MARLBORO PIE.

Three large spoonfuls butter, three apples cooked and strained, three spoonfuls sugar, three eggs; a lemon—juice and grated peel. Bake in a crust like a custard.

MISS CARA E. COFFIN, Pontotoc, Miss.

PINEAPPLE CUSTARD.

One-half cup butter, four eggs—save whites of two for meringue, with some of the pineapple; two cups pineapple, one cup sugar, one cup cream or milk; one tablespoonful of corn-starch. Cream, butter and sugar. Add the well beaten eggs and pineapple; lastly, the cream and corn-starch. Bake with lower crust only. This makes two pies.

MRS. E. E. ELAM, Anniston.

PINEAPPLE CUSTARD.

One can grated pineapple to three custards. To make one custard, use one-third can pineapple, one-half cup sweet milk, one-half cup sugar, yolks of three eggs—reserving whites for meringue; one tablespoon cracker crumbs. To the well beaten yolks add other ingredients. Before putting in the filling the pastry should be slightly browned on the rack of oven. After the custard is baked, cover with meringue made of the whites.

MRS. R. D. CRUSOE, Anniston.

PUMPKIN PIE.

For one pie: One cup of stewed pumpkin, one tablespoonful of molasses, two eggs, one-half cup of sugar, one teaspoonful each of cinnamon, ginger and nutmeg, a little salt. Beat the eggs well and then mix all together. Add one pint of sweet milk last. Bake in a square tin, with one crust. This makes a good-sized pie.

MRS. O. T. LETCHER, Anniston.

STRAWBERRY SHORT-CAKE.

One quart flour, two teaspoons baking powder, a little salt, three tablespoons butter, well rubbed through. Add sweet milk to make a soft dough; divide in two parts, roll each same size; put one on top of the other and bake—when done they will separate. Spread on plenty of butter. Have the berries washed, drained and slightly crushed; spread on the crust and sprinkle with sugar; put on upper crust, also well buttered. Sauce for above: One-half cup butter, one and one-half cup sugar, beaten to a cream; one pint mashed berries. Mix well, and add whites of two eggs, well beaten.

MRS. E. H. SHOLL, Birmingham.

VINEGAR ROLL.

Make a nice pastry and roll thin. Cream one cup sugar and one cup butter, add one-third cup vinegar, and spread the mixture over the pastry. Roll, and bake in a biscuit-pan till very brown and crisp. Serve with egg sauce. This is a very rich dessert.

MISS EMMA SMITH, Wilsonville, Ala.

LEMON PIE.

Three eggs, one-half pound sugar, one tablespoonful butter, two lemons. Cream the sugar and butter together; add the well beaten yolks and the juice and grated rind of lemons. Put in crust and bake. Beat the whites of two eggs to a stiff froth, with a little white sugar; cover top of pie with this when it is nearly cool. Bake a light brown. This is for one pie.

CHEESE STRAWS.

One pound flour, one-half pound butter, one-half pound grated cheese, one teaspoonful salt. Make up with little handling, as for puff paste. Roll thin, cut in strips, and bake in a quick oven.

MRS. W. F. JOHNSTON, Anniston.

PUDDINGS.

No ingredients of doubtful quality should enter into the composition of puddings. Suet or butter should be perfectly fresh; also, milk must be fresh and sweet. Dried currants need very careful and thorough washing, after which they must be dried with clean towel. Puddings are either baked, boiled or steamed; rice, bread, custard and fruit puddings require a moderate heat; batter and corn-starch a rather quick oven. Always bake them as soon as mixed. A pinch of salt is considered an improvement. Boiled puddings are lighter when boiled in a cloth and allowed full room to swell. The pudding-bag should be made of firm drilling, tapering from top to bottom, and rounded on the corners; stitch and fell seams, which should be outside when in use. Wring the bag out of hot water, flour the inside well, pour in the pudding, beating just before pouring in; tie securely, leaving room to swell, and place in a kettle with saucer at the bottom to prevent burning. Immediately pour in enough boiling water to entirely cover the bag, which must be turned several times. Let it boil constantly—filling up from the tea-kettle when needed. If the pudding is boiled in a bowl, grease, fill, and cover with a square of drilling wrung out of hot water, floured and tied on. When the pudding is done, give whatever it is boiled in a quick plunge into cold water, and turn out at once, removing immediately, as delay ruins all boiled puddings. Boiled puddings require double the time necessary for baking. Steaming is considered safer than either boiling or baking, as the pudding is sure to be light and wholesome. Put on over cold water, and do not remove cover while steaming.

CAROLINA PUDDING.

Ten eggs, one quart fresh sweet milk, one-half teacup corn-starch. Add yolks, after they are well beaten, and corn-starch to the milk, and pour into a bucket; put the bucket into boiling water and stir till the milk commences to thicken. Take it off, and beat in the whites, which have been previously beaten to a stiff froth. Flavor with lemon. Pour into a pan, and bake a light brown. Wine sauce.

MRS. M. C. WOODWARD, Talladega.

DELMONICO PUDDING.

One quart of milk, three tablespoons corn-starch, dissolved in cold milk; five eggs, six tablespoons sugar. Reserve whites for meringue. Boil three or four minutes, pour into pudding dish, and bake about one-half hour. Beat whites of eggs stiff, then add six tablespoons of sugar by degrees; place on top of pudding, return to oven, and bake a delicate brown.

MRS. JENNIE MILLER, Anniston.

COTTAGE PUDDING.

One cup sugar, half cup butter, one egg, cup sweet milk, teaspoon soda dissolved in milk, two teaspoons cream tar ar in flour, three cups flour, half teaspoon extract lemon. Sprinkle a little sugar over top just before putting in oven.

Bake in a small bread-pan, and when done, cut in squares and serve with sauce.

SAUCE FOR COTTAGE PUDDING.

Two tablespoons butter, cup sugar, tablespoon flour, wet with a little cold water and stirred until like cream. Add a pint boiling water. Let boil two or three minutes, stirring all the time. Take from fire, and add half teaspoon extract of lemon.

—DIXIE COOK BOOK.

FEATHER-CAKE PUDDING.

One-half cup butter, two cups sugar, one cup new milk, two eggs, one quart flour, one teaspoon Royal baking powder, sifted through the flour two or three times. Bake and serve hot, with any kind of rich sauce.

MRS. J. C. KNOX.

BATTER PUDDING.

One quart sweet milk. Stir into it gradually eight tablespoons flour, carefully pressing out all the lumps with a spoon; eight eggs, beaten lightly and added by degrees to the milk and flour. Bake immediately—which will take one hour.

SNOW PUDDING.

One-third box gelatine, grated rind of two lemons, two cups sugar, one pint boiling water. Before the mixture gets stiff, stir in the whites of five eggs, beaten to a stiff froth. Eat with custard made of yolks of eggs, one pint boiling milk, one cup sugar. Flavor with vanilla.

MRS. R. C. FREEMAN, Mt. Dora, Fla.

SNOW PUDDING.

Two quarts milk, six eggs, six tablespoons flour, with a little baking powder and salt sifted in it. Beat the flour in the yolks, scald the milk and pour over it, then add the whites beaten to a stiff froth. Serve with sauce made as follows: One pint sugar, with tablespoon of corn-starch; one and one-half pint boiling water, two teaspoons butter, one egg. Pour boiling water over the sugar and corn-starch; place on the stove and stir until it thickens; then add butter and egg, beating yolks and whites separately.

Miss E. S. Storrs, Anniston.

TAPIOCA PUDDING.

Soak overnight one cup tapioca; in a separate bowl soak also overnight one full pint fruit (dried). In the morning boil fruit till tender; add tapioca and sugar to sweeten; boil up once, or until the tapioca is clear; then pour into a deep bowl and set away until thoroughly cold. If apples are used, bake till brown, after boiling.

Miss Cara E. Coffin, Pontotoc, Miss.

FLOATING ISLAND.

Make a boiled custard. Put thin slices of sponge cake in a dish, pour wine over the slices, then pour in the custard. Garnish the cake with beaten whites of eggs or burnt almonds, as fancy suggests. The wine may be omitted. Flavoring the custard well with either vanilla or lemon.

Mrs. J. H. King, Anniston.

NEW ORLEANS PUDDING.

Seven eggs, whites and yolks beaten separately; fourteen tablespoonfuls of flour, one pint sweet milk, a pinch of salt. Beat the yolks and flour together smoothly, add milk, and lastly whites. Bake in quick oven. Use liquid sauce.

MRS. FRYE, Anniston.

ORANGE PUDDING.

Five oranges, one-half cup sugar, one pint milk, three eggs, two tablespoons corn-starch. Pare and slice the oranges, lay in a deep dish and sprinkle with the sugar—allowing them to stand two hours. Make a custard of the milk, yolks of eggs and corn-starch; when cool pour over oranges. Beat the whites of eggs with three tablespoons of sugar, place on pudding, and bake a delicate brown.

MRS. R. N. TRUE, Mt. Dora, Fla.

ORANGE CUSTARD.

One orange, four ounces sugar, four eggs, one pint cream, one spoonful of brandy. Boil till tender one-half rind of orange; beat it fine in a mortar; add the brandy, orange juice, sugar and eggs. Beat all well together for ten minutes; pour in by degrees the cream, made boiling hot; continue beating till cold; then put into cups and place in an earthen dish of hot water till set. Stick preserved orange on top, and serve either hot or cold.

TRIFLE.

One pint rich cream, four whites of eggs, some cake sliced thin. Whip the eggs stiff, and whip the cream until solid; mix the two and flavor. Line a glass-stand with thin slices of cake, and pour in the cream.

MRS. JAS. KEITH.

ORANGE ROLEY POLEY.

Make a light pastry, as for apple dumplings; roll in oblong sheets and lay oranges—peeled, sliced and seeded—thickly all over it; sprinkle with white sugar; scatter over all a teaspoon or two of grated orange peel and roll up—folding down the edges closely to keep the syrup from running out. Boil in a cloth one and one-half hours. Eat with lemon sauce, prepared as follows: Six eggs—leaving out the whites of two; one-half pound butter, one pound sugar, two lemons—juice and grated rind. Place over a slow fire, stir till it thickens like honey. Very nice.

MRS. COOPER.

FIG PUDDING.

Three eggs, one cup of sugar, half cup of butter, two cups of flour with teaspoon of baking powder, one and a-half cups of fine bread-crumbs, three cups of dried figs cut up rather fine, not chopped; one cup of milk. Grease mould, and boil for three hours. Eat with wine sauce.

MRS. A. H. SHEPPERD, Annlston.

MERINGUE PUDDING.

Use any kind of cake you like. Slice and spread the slices with ambrosia, lay them in the pudding-dish and sprinkle over them grated cocoanut, raisins and citron. Arrange each layer of cake the same way until the dish is full, leaving just room enough for meringue. Make a custard of five or six eggs (saving three of the whites for the meringue), five or six tablespoons of sugar, and over a pint of milk, according to size of pan. Pour this over the cake, as much as the pan will hold; place in stove and let it stay until the custard is *set*. Remove and add the meringue, and return to stove until it is a delicate brown. Ambrosia for pudding: Four fresh lemons; one and one-fourth pounds fresh butter, one pound sugar, six eggs. Grate the rind of two lemons, and squeeze the juice of four. Beat the yolks of eggs very light, and mix together the sugar, rind, juice and yolks. Have the whites beaten, and stir into the mixture; and lastly add the butter. Put altogether in a tin-bucket, and place in a kettle of boiling water. Cook until of the consistency of thick honey, stirring occasionally.

MRS. T. C. BLACK, Lewisburg, Tenn.

FIG PUDDING.

One pound dried figs, one pound bread-crumbs, one-half pound suet, four eggs, three-fourths pound brown sugar, one cup milk, one grated nutmeg, one-fourth pound sifted flour. The figs must be chopped very fine, and well mixed with the suet and bread-crumbs; then add the other ingredients. Boil in a mould four hours, and serve with hard sauce.

MRS. WOODS, Anniston.

STEAMED PUDDING.

One cup beef-suet, chopped fine; one cup molasses, one cup raisins, one cup sweet milk; two teaspoons baking powder, sufficieut flour to stir very stiff. The baking powder must be sifted in the flour. Place in a small pan, set in steamer over a pot of boiling water and steam, without removing cover, for three hours. Serve with wine sauce.

MRS. MARY W. BRIGGS, Anniston.

RAISIN PUDDING.

Cut thin slices of stale bread and butter them, arranging in layers in a pudding-dish, with a layer of stoned and chopped raisins between. Cover all with a custard, made of four eggs, one small cup sugar, one quart milk. Flavor with lemon, and bake.

MRS. F. W. PIERCE, Atlanta, Ga.

PLUM PUDDING.

Two eggs, one-half cup sugar, one teaspoon butter, three pints sweet milk, a little salt, six crackers rolled fine, one cup raisins, one-half cup gelatine dissolved in a little water. Beat together sugar, butter and eggs; add other ingredients; season with nutmeg or cinnamon, and bake in pudding dish.

MRS. E. E. ELAM, Anniston.

PLUM PUDDING.

One-half pound butter, one-half pound sugar, four eggs, yolks and whites beaten separately; one-half pound flour, one-half pound raisins, a little citron. Boil three hours.

STRAWBERRY SAUCE.

One-half cup butter, one cup white sugar, the white of one egg, one cup strawberries (mashed). Rub butter and sugar to a cream, add the beaten white of the egg, and the strawberries, thoroughly mashed.

MRS. WOODS, Anniston.

CHOCOLATE SAUCE.

One-fourth pound grated chocolate, one-half pound sugar, one pint milk, four eggs. Stir the chocolate, sugar and milk over a slow fire; add the beaten yolks of eggs, and a tablespoonful flour to thicken. When thick enough, take off of fire, and add the beaten whites. Nice for puddings.

MRS. ULLMAN, Anniston.

SAUCE FOR SPONGE CAKE.

One egg, one cup sugar, large tablespoonful of butter, one cup of sweet milk. Beat sugar and eggs thoroughly; add butter; heat milk well; stir in above ingredients, stirring constantly till well done. Flavor with grated rind and juice of one lemon.

MRS. FRYE, Anniston.

SAUCE.

One egg, six tablespoonfuls of sugar (light), one-fourth pound butter, two wineglasses of wine. Cream butter and sugar together. Beat eggs light, then add other ingredients, beating well. Put this mixture over the fire and stir constantly until it thickens well, being careful not to let it curdle. Many prefer to omit the wine and use other flavoring.

MRS. A. H. SHEPPERD, Anniston.

HARD SAUCE.

Work smooth one cup butter; then cream with it two cups sugar. Flavor with nutmeg or any extract desired. Keep on ice till ready for use.

APPLE SAUCE.

Pare and core the apples and cut in small pieces. Put them in a saucepan with just enough water to cover. When they are well done, run through a colander, sweeten and flavor to taste. A lemon peel cooked with the apples imparts a fine flavor.

WINE SAUCE.

Two cups sugar, one-half cup butter. Stir to a cream, then add one glass of wine, some flavoring and a little nutmeg. Pour in a small cup of boiling water, and set on the stove in a pan of water, and keep hot until served.

COTTAGE SAUCE.

Cream one cup sugar with one-half cup butter. Flavor with nutmeg. Stir in boiling milk until the sauce is of the consistency of thick cream.

CHRISTMAS PLUM PUDDING.

The following, my mother's plum pudding, has, I suppose, been in the family one hundred years or more:

One pound each of flour, butter and sugar, and a dozen eggs; one pound of currants and one of raisins. Cream the butter and sugar together very light; add the yolks, well beaten; then alternately the sifted flour and the whites beaten to a stiff froth. Reserve a little of the flour in which to rub the fruit, which should be stirred lightly into the batter, handful at a time. Have your largest pot on the stove filled with boiling water. Invert in bottom of pot an old soup-plate, to keep the bag from touching the bottom. Take a large square of strong cotton cloth; dip this in boiling water and then spread it in your bread-tray and sift flour over it. Pour in the batter. Gather up the edges of the cloth very carefully. Tie with a strong string very tightly, allowing a little room for the pudding to swell. Place in the pot and boil at least five hours. Have on the stove a kettle of hot water, from which keep pudding always covered with boiling water—never putting in any cold water. Continue the boiling till ready to serve. Cut the string, and opening the cloth, take hold of one side of cloth and turn the pudding, round side up, on a large warm dish. Serve with hard butter sauce.

This will be enough for all:

"With your sister, aunt and cousin,
Tho' they count up past a dozen."

For a smaller party, take smaller portions of materials.

Mrs. James W. Lapsley, Anniston.

Cake.

In making cake, use the best materials. Says Marion Harland: "If you cannot afford to get good flour, dry white sugar, and the best family butter, make up your mind to go without cake, and eat bread and butter with a clear conscience." Don't begin to make your cake until you are ready. Clear the kitchen table of all utensils which you will not need in the process, and provide those necessary. Have all materials at hand, and properly prepared, before you begin to mix your cake. Grease your cake-tins with fresh lard, which is much better than butter; line the bottoms with several thicknesses of clean unprinted paper, especially for a large cake, and grease the top one well. Sift flour and sugar before you measure or weigh. Very salt butter should be washed. Use pulverized sugar for all delicate cakes. For dark cakes, the best brown sugar will answer, and for jelly or common layer-cakes, light fruit cakes, etc., granulated or coffee A, are most economical. If the weather is warm, put your eggs into cool water for a few minutes, as this causes them to make a finer froth when beaten. Beat the yolks thoroughly; keep the whites cool till ready for use, and then whip them till they will stay in the dish if turned upside down. In using milk, remember that sour milk makes a light spongy cake, and sweet milk one with closer grain—taking care to use soda with sour milk, and baking powders with sweet. Having thus gotten together the materials, cut the butter into small pieces and warm, but not melt. Beat the butter and sugar together to a cream; add milk in small quantities, then the whites and flour alternately, mixing with the last part of the flour the baking powders; lastly the flavoring. There is a great knack in beating cake. Don't stir, but beat thoroughly, bringing the batter up from the bottom of the dish at every stroke. In winter it is easier to beat with the hand, but in summer a wooden spoon is better. Always bake a little test cake in a small patty-pan, or in the top of a yeast-powder can. If the cake is hard and solid, add a little more milk; if it falls when exposed to the air, add flour. Most ladies think that fruit cake is incomplete without wine or brandy. The objection to their use in sauces does not hold good against using them in cake-making, as the alcohol is converted into vapor by heat and passes off. Still many object to using spirits in any way, and molasses will be found an excellent substitute. Prepare the oven carefully for baking. A good plan is to make your fire and let it burn freely, until there is a good body of heat, then turn the damper so as to throw the heat to the bottom of the oven for at least ten minutes before the cake is put in. It is generally better to close the hearth, as this stops the draught and makes a more regular heat. Test the oven with your hand. If you can keep your hand in it thirty-five seconds, or while you count thirty-five, it is a quick oven; for forty-five seconds, it is a moderate, and for sixty seconds, a slow oven. Sixty seconds is a good oven to begin a fruit cake. Do not open your oven till the cake has had time to set, or begin to solidify, and then only very seldom. Test by inserting a clean straw into the cake. If done, it comes out clean and dry. Leave the cake in the pan for ten minutes after it is taken out of the stove.

FRUIT CAKE—NO. 1.

Ten eggs, six nutmegs, four wine-glasses of wine, two wine-glasses of brandy, four pounds of raisins, two pounds of almonds, two pounds of citron, one pound of butter, one pound of sugar, one pound of flour, one teaspoonful of soda, spices to taste. Bake three hours.

Mrs. John M. Caldwell, Anniston.

FRUIT CAKE—NO. 2.

One dozen eggs, one pound sugar, one pound flour, three-fourths pound butter, two pounds currants, two pounds raisins, one pound citron, one tablespoon of cinnamon, pulverized; one tablespoon of mace, pulverized; one tablespoon of nutmeg, pulverized; one teaspoon of cloves, one wine-glass of brandy, one wine-glass of sherry wine, one wine-glass of rose water, one teaspoon of lemon extract.

MRS. E. R. SMITH, Anniston.

FRUIT CAKE—NO. 3.

Three pounds of raisins, three pounds of currants, one pound of citron, one pound of butter, two pounds of flour, two pounds of brown sugar, one cup of cream, fourteen eggs, one tablespoonful each of powdered cinnamon, nutmeg, spice and cloves; one tumblerful of wine and brandy mixed; two teaspoonfuls of soda, stirred into a cup of syrup. Cream the butter and sugar together; add the eggs, two at a time, beating ten minutes between the three first additions, and five minutes between the rest; add the flour, then the fruit, spices, cream, brandy and syrup with the soda. Prepare the fruit the day before, and flour well, before using. This will make three large cakes and one medium-sized. Bake in a slow oven several hours.

MRS. A. STERNE, Anniston.

EVERLASTING CAKE.

Beat together the yolks of six eggs and three-fourths of a pint of white sugar. Add one and a-half pints of blanched almonds, half pound of sliced citron, well floured, and the whipped whites, with one and a-half pints of sifted flour; pour one and a-half inches thick into well greased dripping-pans; bake in a tolerably quick oven, and when done, cut in slices at least an inch thick, across the cake. Return these slices to the pan and bake for a short time. When cold, place in a close tin box. This will keep for a year or more. If the slices are iced, it will be even more sure to keep.

MRS. J. S. WILLIAMS, Brooklyn.
(From Dixie Cook Book.)

BLACK FRUIT CAKE—NO. 4.

Four pounds of raisins, one pound of citron, two pounds of currants, one pound of almonds (blanched), one pound of figs, two nutmegs, one-half tablespoonful each of spice and cinnamon. Make a batter of one pound butter, one pound sugar, one pound flour, ten eggs, two teaspoonfuls of baking powder, one cup of milk. Flour the fruit well before mixing. Bake four hours. Some pour a glass of brandy on the cake when done.

MRS. J. WHETSTONE, Anniston.

WHITE FRUIT CAKE—NO. 5.

One pound flour, one pound sugar, three-fourths pound butter, sixteen whites of eggs beaten to a froth, one cocoanut grated, one pound citron, two pounds blanched almonds (sliced thin). Stir butter and flour together, then sugar and eggs alternately, fruit last.

MRS. O. M. REYNOLDS, Anniston.

BLACK CAKE—NO. 6.

One pound sifted flour, one pound butter, one pound powdered sugar, twelve eggs, two pounds of raisins, two pounds of currants, one pound of citron, one tumbler of cream, two nutmegs, one tablespoonful of powdered spice and cinnamon mixed together, one-half tumbler of whiskey, (steep the spices in the whiskey,) two pounds of nuts (almonds and pecan). Mix ingredients as usual, making a light batter, and then adding the fruit, well rubbed in flour.

MRS. F. V. GRAY, Frankfort, Ky.

CHOCOLATE CARAMEL CAKE.

One cup sugar, one-half cup butter, one-half cup sweet milk, one and one-half cup flour, two teaspoons baking powder, whites of four eggs. Bake in shallow biscuit-pans, and cut in small squares. Caramel filling as follows: One cup sugar, one-fourth cup sweet milk, one tablespoonful of butter, one-fourth cake of Baker's chocolate. Boil until thick; pour over cake very slowly while warm.

MRS. BRIGGS, Anniston.

CUP CAKE.

Beat four eggs all together till very light; then beat in two coffee-cups of sugar. Cream one cup of butter, and add the eggs and sugar, beating thoroughly. To this add one cup of sweet milk, and last of all two heaped teaspoonfuls of Royal baking powder, sifted with four coffee-cups of flour, sifted three times before putting into the batter.

MRS. A. H. HENDERSON, Anniston.

CHOCOLATE CAKE.

Five eggs, two and one-half cups flour, two cups sugar, one cup milk, three-fourths cup butter, one-half cake grated (Baker's) chocolate;

vanilla to flavor. Bake in a deep pan. Mix the grated chocolate in the batter, but do not dissolve it to mix it in. When cake is cold, slice with a sharp knife in layers one-fourth inch thick; have ready the filling, and spread thickly on top and sides of each layer. Filling: One cake Baker's chocolate, one pound sugar, one teacup milk, butter size of an egg; vanilla to flavor. Dissolve chocolate, sugar and butter in the milk and cook briskly *five* minutes; add vanilla after it is taken from the fire.

MRS. O. E. EDWARDS, Anniston.

CHOCOLATE CREAM CAKE.

One pound of flour, one pound of sugar, one-half pound of butter, whites of nine eggs, two teaspoonfuls baking powder, two teaspoonfuls vanilla. Mix these into a nice batter, using sweet milk to bring it to the right consistency. Divide the batter into two parts. Into one part grate one cake sweet chocolate. Bake in jelly-tins. Bake white batter in jelly-tins, and put together with the following cream: Chocolate Custard—Two cups fresh milk, two eggs, two tablespoonfuls of sugar, one tablespoonful cornstarch. Cook until it thickens well; when cold, spread between the layers of cake.

MRS. HUGH A. HARALSON, Anniston.

CARAMEL CAKE.

Six eggs, one pound of flour, one pound of sugar, one-half pound butter, one cup sweet milk, one teaspoonful of soda, two teaspoonfuls cream of tartar, Mix as usual. Filling for caramel cake: One egg, three cups brown sugar, one cup milk, and a piece of butter the size of an egg. Put on the fire and let cook till nearly ready to rope. Have well beaten the white of an egg, and pour the mixture on it, beating till thick enough to spread. Flavor with vanilla. Nuts can be added.

MRS. J. M. MARTIN, Birmingham.

MARBLED CHOCOLATE CAKE.

One-half cup of butter, one cup granulated sugar, one-half cup of sweet milk, one and one-half cups of flour; one teaspoonful baking powder (Royal), whites of four eggs; flavor with vanilla. Take one cup of this mixture, add to it five tablespoonfuls of grated chocolate wet with milk. Put a layer of the white cake batter into the pan, and drop the chocolate batter with a spoon in spots; pour over this some more white batter, and if any chocolate batter is left, repeat the process as before. Ice with chocolate icing.

MRS. S. V. CATER, Anniston.

BUTTER POUND-CAKE.

One pound flour, one pound fine granulated sugar, three-fourths pound butter, eight eggs, one teaspoon soda dissolved in one half cup milk, two teaspoons cream tartar sifted with flour. Cream the butter, then add flour, next the sugar, mixing well; then add the eggs, one at a time, broken whole, beating well between each egg. Lastly put in soda, mixing thoroughly and quickly.

MRS. A. H. HENDERSON, Anniston.

MARBLE CAKE.

Two cups white sugar, one cup butter, one-half cup milk, three cups flour, three small teaspoonfuls of baking powder mixed well in the flour, whites of seven eggs. Mix as usual. For the dark part of the cake, take two cups brown sugar, one cup butter, one cup sweet milk, yolks of seven eggs, three cups flour, with three light teaspoonfuls of baking powders mixed well in it; two tablespoonfuls of cinnamon, one of alspice, one teaspoonful of cloves and one nutmeg. Put a layer of white and one of dark cake, until the pan is full. Stick a knife down through the batter in several places, which give it a marbled appearance when done.

MRS. MCPHERSON, Anniston.

FINE SPONGE CAKE.

Sixteen eggs, leaving out five yellows; one and one-fourth pounds white sugar, three-fourths pound flour, juice and grated rind of a lemon, two tablespoonfuls of cold water. Beat the yolks and sugar together well, then add the lemon, then the water, lastly the whites and flour.

MRS. CHADDOCK, Anniston.

CORN-STARCH CAKE.

One-fourth pound of corn-starch, one-fourth pound of flour, one-fourth pound of butter, one-half pound of sugar, the whites of eight eggs (or whites and yolks of four eggs), one teaspoonful of cream of tartar, one-half teaspoonful of soda, or two teaspoonfuls of baking powders.

MRS. JORDAN, Anniston.

PLAIN CAKE.

Whites of seven eggs, two cups of sugar, three cups of flour, one cup of butter, one-half cup of sweet milk, one teaspoonful of yeast powder. Season to taste.

MRS. J. B. WHETSTONE, Anniston.

WHITE POUND-CAKE.

Mix well three-fourths pound butter and one pound sugar; add alternately one pound flour (with two teaspoons of baking powder) and the whites of sixteen eggs. Use any flavor to suit.

MRS. DAVIS, Anniston.

SILVER CAKE.

Three-fourths pound of white sugar, one pound flour, half pound of butter, whites of fourteen eggs. Beat the sugar and eggs till it looks like icing, cream the butter and flour well together, then mix with the icing. When well mixed, add two teaspoonfuls of yeast powder, dissolved in wine. Flavor to taste.

MRS. ROBT. McCALLEY, Anniston.

GOLD CAKE.

Three-fourths cup of butter, two cups of sugar, one and one-half pints flour, one cup milk, one teaspoon baking powder, nine yolks of eggs, well beaten; extract of lemon and nutmeg, half teaspoonful each. Rub the butter and sugar to a cream; add the yolks; add the flour sifted with the baking powders, the cupful of milk and extracts; mix into a batter. Bake in greased, paper-lined tin cake-pan, in a steady oven, one hour.

Mrs. Lewis Jemison, Anniston.

WHITE CAKE—NO. 2.

One pound flour, one pound sugar, half pound butter, whites of fourteen eggs, two teaspoonfuls of baking powder. Cream butter and flour together; beat the eggs to a stiff froth, and beat the sugar into them; then mix together. Season with lemon.

Mrs. Clopton, Anniston.

WATERMELON CAKE.

White part—Two cups of pulverized sugar, one cup of sweet milk, three and one-half cups of flour, one cup of butter, whites of eight eggs, two teaspoonfuls of baking powder. Red part—One cup of red sugar, one of butter, one of sweet milk, two of flour, whites of four eggs, one cup of raisins, two teaspoonfuls yeast powder. In filling the pan, be careful to keep the red part around the tube of the pan, and the white part around the edge. Two persons are required to fill the pan. This is a very ornamental and attractive cake. Failing to get the red sugar, use white and color red with cake coloring.

Mrs. Cooper, Anniston.

SPONGE CAKE.

Four eggs, two cups of flour, two cups of sugar, two-thirds cup boiling water, two teaspoonfuls of baking powder (Royal), or one-half teaspoonful of soda, one teaspoonful of cream of tartar. Mix sugar and eggs first, then add hot water, and last the flour. Bake in quick oven.

MRS. JNO. M. CALDWELL, Anniston.

LADY CAKE.

One pound sugar, three-fourths pound flour, six ounces of butter, the whipped whites of ten eggs. Flavor with bitter almond, and bake in square—not very deep—pans. Flavor the frosting with vanilla. The combination is very pleasant.

MRS. J. C. SPROULL, Anniston.

WHITE MOUNTAIN CAKE.

Three cups of sugar and one of butter, one of sweet milk, whites of eight eggs. Cream the butter and sugar very light; beat the whites to a stiff froth, and add half of them to the other ingredients. Mix well into four cups of flour one tablespoonful of baking powder; stir this into the cake; add flavoring, and the remainder of the whites. Bake in layers. Make an icing for filling, using the whites of four eggs, with two cups of fine white sugar, and juice of half a lemon.

MRS. PLOWMAN, Talladega.

PINEAPPLE CAKE.

One cup of butter, two cups of sugar, one cup of milk, three cups of flour, whites of six eggs and yolks of four, three teaspoonfuls of baking powder (Royal), well mixed in the flour. Bake in jelly-cake pans. Grate a pineapple, sprinkle heavily with sugar, and spread between the layers. Pineapple jam may be substituted.

Frost the outside, beating two tablespoonfuls of the pineapple into the icing.

A QUICK LAYER CAKE.

Two eggs, one teacup sugar, two heaping teacups flour, one scant teacupful milk, two tablespoonfuls melted butter. Throw all the ingredients into a mixing-dish and beat vigorously together for five minutes. Bake in four thin sheets in jelly-cake pans, for about five minutes, in a hot oven. Fill according to taste.

HARIET BOND TYLER, Anniston.

CHOCOLATE FILLING FOR CAKE.

One-half pound of chocolate, one cup of fresh sweet milk, two cups of sugar, one tablespoon of butter. Boil till thick; then add one teaspoon vanilla. When nearly cold, spread on cake.

MRS. C. C. HUCKABEE, Anniston.

MOCK SPONGE-CAKE.

Six eggs, beaten five minutes, whites and yolks together; three cups pulverized sugar, four cups lightly-sifted flour, one cup of cold water, three small teaspoonfuls yeast powder. Season with vanilla, and bake in a quick oven, in a long biscuit-pan, very thin, if you want to roll it, or in any desired shape. The cream for the roll is made as follows: One cup of milk, a small lump of butter, one tablespoonful cornstarch, one egg. Sweeten to taste, and season with vanilla.

MRS. F. L. PETTUS, Selma.

BRIDE CAKE.

Whites of forty eggs, two pounds of sugar, two pounds of flour, one and one-half pounds of butter. Flavor with rose.

MRS. F. L. PETTUS, Selma.

CINNAMON CAKE.

Twelve eggs (whites only), one cup of butter, one-fourth cup of sweet milk, two and one-half cups of sugar, three and one-half cups of flour, one and one-half teaspoons of baking powder. Take out half of the above for the white layers. To the other half, add pulverized cinnamon enough to color it a dark brown. Put icing between the layers. When cold, ice.

MRS. M. H. CRUIKSHANK, Talladega, Ala.

ANGEL CAKE.

One and one-half cups of pulverized sugar, eleven eggs, (whites only), one cup flour, sifted four times; one even teaspoonful of cream of tartar, sifted in the flour; one teaspoonful of vanilla. Beat the whites very stiff. Beat in the sugar, add the vanilla, then the flour and cream of tartar. Stir in the flour very gently—do not beat it. Bake in a pan which is not used for anything else; do not grease the pan. Bake forty minutes in moderate oven.

MRS. M. SEXTON, Anniston.

ALMOND CAKE.

One cup butter, two cups sugar, three cups flour, one cup sweet milk, whites of eight eggs, two pounds almonds, blanched.

MRS. HAMMOND, Anniston.

PANSY CAKE.

This is a pretty cake, of four colors—brown, white, red and yellow. First make a batter of yolks of five eggs well beaten with one cup of sugar, and one-half cup of butter, one cup of milk, two cups of flour, one teaspoonful of baking powder. Flavor with vanilla. Divide this batter into two parts, using spices and raisins if you like for the dark part; this makes the brown. Put cocoanut into the rest, for the yellow part. Then make up the whites of the eggs with one-half cup of butter, one cup of sugar, one-half cup of milk and two of flour, with a teaspoonful of baking powder, into a batter, dividing as follows: Into one-half of the batter put fruit coloring, and the other half white—flavoring both as desired. Put these layers together with plain icing.

MRS. P. G. SMITH, Anniston.

NUT CAKE.

One cup of butter, one cup of milk, two cups of sugar, one of corn-starch, three of flour, ten whites of eggs, two heaping teaspoonfuls of cream of tartar, one level teaspoonful of soda. Bake in layers. Have a hot oven and bake very quickly. For the icing, use one pound of sugar, three whites of eggs. Put the sugar on to boil, and boil till it threads; take it off, and having beaten to a froth the whites, pour the sugar in, beating very hard. Beat until cool and stiff. Have ready one and one-half pounds of English walnuts. Put the icing on one layer of the cake, then fill with nuts; then another layer of cake, icing and nuts, and so on till all are used. Flavor both cake and icing with vanilla.

Mrs. R. J. Riddle, Anniston.

ICE-CREAM CAKE.

Whites of ten eggs, ten ounces butter, one pound white sugar, one and one-fourth pounds flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one teacup of sweet milk; four layers. Filling: Four cups of sugar, one of boiling water. Boil until it strings, then pour over the well beaten whites of four eggs, beating hard to make white; one-half pound of citron, cut in small pieces; one-half pound almonds, blanched and chopped; one-half pound raisins, stoned and minced. Use about three-fourths of these with the icing between the layers of cake; and after icing the whole cake decorate with the remaining citron, almonds and raisins. It is well to have those left for the decoration cut in larger pieces. Flavor the icing with vanilla.

Mrs. James Jackson, Tuscumbia, Ala.

HICKORY-NUT CAKE.

One-half pound of butter, one pound of sugar, one pound of flour, one-half dozen eggs, three teaspoonfuls of baking powder. Flavor to taste. Mix as usual, and bake in jelly-cake pans. For filling, make a custard as follows: One pint milk, one tablespoonful of corn-starch, two eggs, one-half cup of sugar, two cups chopped hickory-nut meats. Dissolve the corn-starch in a little cold milk and add to the milk when it boils, Pour this mixture on the eggs, well beaten, and return to the fire to thicken. Lastly, stir in the nuts and use as a filling to the cake.

MRS. J. M. LEDBETTER, Anniston.

SWEET WAFERS.

One-half pound of flour. Sift it three times. One-half pound of butter, one-half pound of sugar, beat them together very light; eight eggs, whites and yolks beaten separately; add the yolks to the butter and sugar, then the whites and flour alternately. Season with lemon or nutmeg. (Milk makes wafers tough).

MRS. F. L. PETTUS, Selma.

SILVER OR DELICATE CAKE.

Whites of six eggs, one cup of sweet milk, two cups of sugar, four of sifted flour, two-thirds of a cup of butter, two teaspoonfuls of baking powder. Flavor to taste, and bake in layers, with filling preferred.

MRS. PLOWMAN, Talladega, Ala.

MINNEHAHA CAKE.

One and one-half cups granulated sugar, one-half cup butter, whites of six eggs or three whole eggs, two teaspoonfuls of cream of tartar stirred into two heaping cups of flour, one teaspoonful of soda in one-half cup of sweet milk. Bake in layers. For filling, make a boiled icing with one cup of sugar and a little water and one egg. Add to the icing one cup of stoned raisins chopped fine, or a cup of chopped hickory-nut meats, and use between the layers. Mixing the raisins and nuts makes very nice filling.

MRS. KNIGHT, Anniston.
(From Dixie Cook Book).

RIBBON CAKE.

Whites of six eggs, two cups of sugar, one cup of butter, one cup of sweet milk, four cups of flour, two teaspoonfuls of yeast powder. Bake in jelly-cake pans, and color one with fruit coloring. Add two eggs to the six yolks, two cups of sugar, one cup of milk, one cup of butter, four cups of flour, two teaspoonfuls of yeast powder. Bake in jelly-cake pans, and color one layer with spice, and to the rest add one cup of raisins and two ounces of citron. Put the layers together with icing.

MRS. W. H. WEATHERLY, Anniston.

LEMON JELLY CAKE.

One cup butter, one and one-half cups sugar, five eggs beaten separately, four tablespoons sweet milk, two and one-half cups flour, one teaspoon cream tartar, one-half teaspoon soda. For jelly, take one coffee-cup sugar, two tablespoonfuls butter, two eggs, the juice of two lemons. Beat all together, and boil until it is of the consistence of jelly. For Orange Cake, use oranges instead of lemons. For Pineapple Cake, spread the layers with grated pineapple, sprinkled thickly with sugar.

MRS. THOS. L. HOUSER, Anniston.

ORANGE CAKE.

Two cups of sugar, three cups of flour, one-half cup of milk, the yolks of five eggs and the whites of three, a teaspoon of Royal baking powder, and the grated rind of an orange. Bake in layers. Filling: The whites of two eggs, well beaten with one pound of icing sugar, and the juice of the orange. Spread between and on top.

MRS. J. W. PHILLIPS, Anniston.

CRULLERS.

Six tumblers of flour, one and one-half tumblers of sugar, four eggs, one-half cup of milk or cream, two teaspoonfuls of baking powder. Season as preferred with cinnamon or other spice. Mix into a soft dough, cut into squares like crackers, with two or three slits down the middle of each, and fry in hot lard.

MRS. JORDAN, Anniston.

SOFT GINGER-BREAD.

One cup of butter and one of sugar rubbed together, four eggs beaten and added to the above, two cups of molasses, one teaspoonful of soda dissolved in a cup of milk or cream, one tablespoon of ginger. When all are mixed, stir in six cups of flour. Bake in a quick oven.

MRS. JORDAN, Anniston.

SOFT GINGER-BREAD.

One tablespoonful butter, one-half cup brown sugar, one cup dark molasses, three cups flour, two eggs beaten light, one teaspoonful soda stirred in the molasses, two teaspoonfuls ginger pulverized, one-half teaspoonful salt, one-half cup sour milk.

MRS. TROY, Anniston.

GINGER SPONGE (WITHOUT EGGS).

One pint of flour, one teacup of molasses, one teacup of buttermilk, one heaping teaspoonful of soda, one tablespoonful of lard, one tablespoonful of ginger.

MRS. FRYE, Anniston.

SWEET WAFERS.

Two cups flour, one cup sugar, one large tablespoonful butter, one egg, one cup sweet milk. Have the irons hot, bake quickly, and roll with a knife as soon as they are taken from the irons.

MRS. W. P. ROBERTSON, Anniston.

TEA-CAKES.

Two pounds flour, one pound sugar, one-half pound butter (or butter and lard mixed), five eggs. Flavor with nutmeg. This makes a very stiff dough, which well worked makes delightful cakes.

MRS. STILLWELL, Anniston.

GINGER COOKIES.

Two cups molasses, one cup sugar, one-half cup buttermilk, two tablespoonfuls ginger, one teacupful lard, two eggs, nearly three quarts flour. Make into a stiff dough, and bake slowly.

MRS. STILLWELL, Anniston.

GINGER-SNAPS.

One-half cup of butter, one cup of *boiled* molasses, one tablespoon of pulverized ginger, *sifted* with one quart of flour, one-half teaspoon of soda. Roll thin and bake quickly.

MRS. J. B. KNOX, Anniston.

MRS. TIDWELL'S COOKIES.

Mix two-thirds cup butter, one and one-half cups sugar, three eggs, and three tablespoons sweet milk, with flour (to which a teaspoonful of yeast powder has been added) to make a soft dough. Flavor.

MRS. THOS. L. HOUSER, Anniston.

DOUGHNUTS.

Three eggs, one cup sugar, one cup sweet milk, three teaspoons baking powder in flour, five teaspoons melted butter. Beat eggs, sugar, and butter together; add flour enough to make a stiff dough; roll to half inch thickness, and fry in boiling lard.

MRS. C. J. HOUSER, Anniston.

GINGER-SNAPS.

One cup brown sugar, one cup molasses, one cup butter and lard mixed, one teaspoon soda in molasses, one tablespoon ginger, one tablespoon vinegar, flour enough to make a very stiff dough. Roll thin, and bake in moderately hot oven.

MRS. C. J. HOUSER, Anniston.

GRANTHAM GINGER COOKIES.

One pound sugar, one and one-half pounds flour, three ounces butter (melted), one-half ounce ginger, one-fourth ounce volatile salts, a few drops lemon extract, a little milk. Bake in a slow oven.

MRS. E. S. SHORTLAND, Grantham, England.

BERMUDA WITCHES.

Six eggs, beaten separately; two and one-half cups sugar, one cup cold water, four cups flour, two teaspoonfuls Royal baking powder. Bake quickly in very thin cakes. Cut in pieces about four inches wide and five inches long; spread quickly with acid icing and roll up; then ice the ends. Tie them with baby ribbon. In baking, grease the paper well to prevent them from sticking. Icing for these: Two cups sugar, two eggs, one lemon.

Mrs. A. E. Evans, Bakersfield, Cal.

WHITE CAKE.

One cup butter, two cups sugar, four cups flour, one cup sweet milk, whites of ten eggs, two teaspoonfuls baking powder. A very good receipt for layer cake.

Mrs. Sidney J. Bowie, Talladega.

JAM CAKE.

One cup of butter, two cups of sugar, three cups of flour, four eggs, two teaspoonfuls Royal baking powder. To this batter add one cup blackberry jam and some spices.

Miss Emma Perkins, Anniston.

TRIFLES.

Work one egg and a tablespoonful of sugar to as much flour as will make a stiff paste. Roll it as thin as a dollar piece, cut it into small round or square cakes, drop two or three at a time into boiling lard. When they rise to the top and turn over, they are done. Take them out with a skimmer and lay them on an inverted sieve to drain. When served for dessert or supper, put a spoonful of jelly on each.

Mrs. S. Seaton, Anniston.
(From White House Cook Book.)

BOILED ICING.

Whites of two eggs beaten stiff, one and one-half cups of white sugar, boiled with one-half cup of water till it threads and the threads seem slightly brittle; then pour on the beaten whites, stirring hard. A few drops of lemon juice improves it.

Mrs. A. H. Smith, Anniston.

CARAMEL ICING.

One cup butter, one cup sweet cream, three cups brown sugar. Put these materials on the stove and cook until the icing makes a soft ball when dropped into cold water; then take off the fire and beat several minutes. Season with vanilla.

Mrs. Grey, Frankfort, Ky.

Bread.

In my early housekeeping experience, I felt sure I was not a fit housekeeper until I knew how to make bread with my own hands. I made many failures. But my kind friend "Marion Harland," in her "Common Sense," came to my relief. I studied it as I had years before studied my school books, and I was better equipped for the conflict. Every bread-maker has her own formula. Still there are some essential points always to be considered. Good flour, good yeast, and watchful care are essential to success. My bread jar—a three-gallon crock, with good cover—is one of the most important adjuncts of my kitchen. It should be thoroughly warm—not hot—when the dough is put in to rise. For this purpose I always pour in hot water and let stand while the process of kneading or mixing is progressing. When ready, I pour out the water, leaving the jar damp—which, I think, gives the bread a good start. My model housekeeper, "Aunt Elsie," however, flours the jar well and puts a generous coat of flour on top of dough, to keep it warm. The books tell us the risen dough must exceed in bulk between two and three times the dough when first put in jar. My same model housekeeper taught me to draw up a quantity of the dough with my hand, and when a very light honey-comb it is ready to mold for the pans. A good test for the heat of oven is to be able to hold the bare hand and arm inside the ŏven while you count twenty. Many really good cooks seem to lose the knack of bread-making. The "hand gets out." Should the mistress know how, herself, practically to supply the deficiency, showing the lady in the kitchen what she means by good bread, said cook is apt to take the object lesson, and good bread is the consequence.

YEAST CAKES—NO. 1.

Handful peach-leaves, or hops; three pints of water, four large Irish potatoes, grated; Indian meal, flour, one cake compressed yeast, or more if home-made. Put yeast cakes in warm water to dissolve. Boil peach-leaves, or hops, in the water. After taking the leaves out, boil the grated potatoes in same water until done. When lt has cooled a little, stir in sufficient corn-meal to make a stiff batter; then add the yeast cakes, and set to rise. When risen, make out with flour. Spread on a soft cloth folded many times, with meal sifted over it. Turn cakes every day. Put in a warm room, always in shade.

MRS. N. C. JORDAN, Anniston.

YEAST CAKES—NO. 2.

One quart flour, one handful hops, tied in muslin bag; two or three Irish potatoes, one or two pieces of ginger, crushed; half cup sugar, one yeast-cake soaked in tepid water. Put yeast cake to soak, while the hops, potatoes and ginger are boiling. When potatoes are done, peel and mash and mix with the flour. Pour the water in which the hops, etc., have been boiled, over the flour and potatoes. Should the batter be too thin, add more flour, and when about milk-warm add the soaked yeast cake. Let rise for twelve hours, stirring down two or three times. When very light, stir in enough corn-meal to make a thick dough. Make out in cakes. and dry in the shade. When partly dry, break up, and rub in your hands until it is almost as finely powdered as meal. This facilitates the process of drying, and when this is complete, tie up in a paper-bag and hang in a cool place, or which is better, put in glass jar with close cover.

MRS. J. H. FRANKLIN, Anniston.

AUNT ELSIE'S LIGHT-BREAD—"TRIED AND TRUE."

Two tablespoonfuls liquid yeast, or two yeast cakes dissolved in water, or one cake compressed yeast; two quarts flour, one egg, one tablespoonful lard, one-half cup sugar, two teaspoons salt. Put yeast cakes, salt and sugar in enough water to dissolve. Sift flour in your bread jar, putting in the lard and egg. Mix with hot water enough to make very stiff batter. Stir very thoroughly, and when cool enough to bear your hand, work in the yeast, and cover well and set to rise. When thoroughly risen, mould into loaves or rolls, using enough flour to make a soft dough. Put to rise, and when very soft and light, bake in quick oven. Some prefer to knead the bread very thoroughly in the first mixing, making a soft, very smooth dough, using more flour than for the thick batter and working until the dough blisters. When moulding into loaves, handle as little as possible.

HOP YEAST BREAD.

One teacup yeast, three pints warm water. Make a thin sponge at tea-time, cover and let it remain two hours, or until very light. By adding the water to the flour first, and having the sponge quite warm, it is never necessary to put the sponge over hot water to make it rise. Knead into a loaf before going to bed. In the morning mould into three loaves, spreading a little lard between as they are put into the pan. When light, bake one hour, having oven quite hot when the bread is put in, and very moderate when it is done. Bread made in this way is never heavy or sour. To have fine, light biscuit, add at night a little shortening, and in the morning make into biscuit and bake for breakfast.

BREAD WITH POTATO SPONGE.

Pare and boil four or five potatoes; mash fine, and add one pint of flour. Pour on the mixture first boiling water enough to moisten well, then about a quart of cold water; after which add flour enough to make stiff batter.

When cooled to scarcely milk-warm, put in a half pint—or more will do no harm—of yeast, and let it stand in a warm place over-night. In the morning, add to this sponge one cup of lard; stir in the flour, and knead well. The more kneading, the finer and whiter the bread. When quite stiff and well worked, let rise again, and when light, make into loaves or biscuit—adding no more flour, except enough on hand and board to prevent sticking. Let rise again, then bake, and when done, wrap in damp towel until nearly cool, to soften crust.

SALT RISING-BREAD.

Take at night one scant pint of new milk, half as much hot water, a teaspoon salt, one of sugar, and a very little soda. Mix all in a nice, sweet vessel. Stir in one tablespoon corn meal, and add flour enough to make a medium batter; stir well. Place vessel in an iron kettle, with hot water, having so much water that the vessel will barely rest on the bottom of the kettle; cover closely, and leave all night where it will keep warm for an hour or two—on top of stove is good place, if fire is out. If the vessel is not too large it will be full in morning. If not very light, add one spoon flour; stir well. Warm water in kettle; replace the pitcher, cover, and keep warm until light. Sift two quarts flour into a pan, make hole in center, put in one teaspoon salt, one teacup nearly boiling water, one pint new milk. Stir a batter in center of the flour, add sponge, and stir well. There will be a gooddeal of flour all around the batter. Cover with another pan and keep warm until light, which will be in an hour, or less time. Knead well, and make into loaves, and put in pans; keep well covered and warm until light and ready to bake. The secret of success is to keep a steady heat, but never too hot. Milk is not essential. In cold weather, if kitchen gets cold at night, set sponge in morning instead of night.

MRS. COOPER, Anniston.

POCKET-BOOKS.

Roll out the risen dough just as you do for biscuit. Cut with biscuit-cutter; dip in melted butter or lard; fold over, pulling a little to give a nice long shape. Place in a well greased pan to rise, and bake forty minutes.

RUSKS.

One pint of milk, three eggs, one teacup of sugar, one coffee-cup of potato yeast, or one yeast cake. Mix with flour enough to make a sponge. Set to rise overnight, and in the morning stir down and let rise again. When well risen, make into a loaf and let it rise once more. Then either roll out and cut like soda biscuit, or make into round rolls. Rub butter over top and sides, and bake about thirty minutes.

EXCELLENT BROWN-BREAD.

Two cups sweet milk, one cup sour or buttermilk, one teaspoonful salaratus, one cup molasses, three cups Indian meal, two cups Graham flour, a pinch of salt. Steam from three to five hours. If you have no brown-bread pan, Royal baking powder boxes do very well. Set in a large covered bucket.

MRS. O. E. EDWARDS, Anniston.

BOSTON BROWN-BREAD.

One quart Graham flour, one quart Indian meal, one quart buttermilk, one teacup good molasses, one tablespoon soda, one teaspoon salt. Mix together like batter bread. Have ready greased pan that fits in your steamer. Put pan in steamer and steam two hours. Then bake a half hour, or until thoroughly done.

MRS. JAMES H. FRANKLIN, Anniston.

BOSTON BROWN-BREAD.

Two cups buttermilk or sour milk, one cup molasses, one cup corn-meal, three cups Graham flour, one-half teaspoon salt, a heaping teaspoon soda dissolved in warm water and stir well into molasses. Put into two-quart basin well greased, let rise one and one-half hours, and bake three-fourths of an hour.

MRS. C. J. HOUSER, Anniston.

GRAHAM-BREAD.

One quart Graham flour, sifted; one pint white flour, sifted; one-half cup molasses, one yeast cake dissolved in a little water, one tablespoonful of lard.

MISS LILLY WOOD, Talladega.

GRANDMOTHER'S SALLY LUNN.

One pint flour, one teacup sweet milk, one tablespoonful butter, two teaspoons sugar, one and a-half teaspoons of yeast (or a yeast cake dissolved in lukewarm water), yolks of two eggs—the two whites beaten and added when set for second rising.

MRS. JOHN P. FURNISS, Selma.

SALLY LUNN—WITH YEAST.

Five cups sifted flour, one small cup butter and lard mixed, three eggs, one cup milk, one cup yeast, one small cup sugar. After it is well risen, beat down and pour into a cake-pan; and after it is risen again, bake.

SALLY LUNN—WITH YEAST POWDER.

Four cups sifted flour, four eggs, one cup milk, one cup sugar, one large spoonful butter, three even teaspoons yeast powder, pinch of salt. Bake in cake-pan.

BEATEN BISCUIT.

One and one-fourth pounds flour, three ounces lard, one teaspoon salt. Make a very dry dough with a little sweet milk and water. Beat until soft; roll, stick with a fork. Bake in a moderate oven: The milk is only important to make the biscuit brown.

MRS. C. C. HUCKABEE, Anniston.

SODA BISCUIT.

One quart flour, one tablespoon lard, one teaspoon soda, after mashing the lumps; one teaspoon salt, one pint buttermilk. Sift soda in flour. Put in salt and lard, mixing very thoroughly. Then make a smooth dough with the milk, adding more flour if necessary. Handle as little as possible. Roll the dough to about a half-inch thickness; cut with biscuit-cutter. Bake in quick oven, and bring to table hot.

YEAST-POWDER BISCUIT.

Same directions may be used as for soda biscuit, substituting a heaping teaspoonful of baking powder for soda; and in place of buttermilk, use sweet milk or water. If no milk is attainable, put in one egg, to make the biscuit brown.

OWENDAW.

Two teacups cooked hominy, one large spoonful butter or lard, four eggs, one pint sweet milk, one-half pint corn-meal, salt. Mix in butter (or lard) while hominy is hot. Beat four eggs very light and stir into the hominy. Next add the milk, gradually stirred in; and lastly the corn-meal. The batter should be the consistency of rich boiled custard, and if too thick, add more milk. Bake with a good heat at the bottom and not too much at top, so as to allow it to rise. Send to table in baking-dish or pan.

MRS. JORDAN, Anniston.

EGG-BREAD.

One pint sifted corn-meal, one pint buttermilk, two eggs, one tablespoonful melted lard, one teaspoon soda, pinch salt.

MUSH EGG-BREAD.

Six heaping tablespoonfuls sifted meal, one tablespoonful flour, one teaspoonful soda, one teaspoon salt, one teaspoon lard. Scald meal with boiling water, then cool with buttermilk; add flour to keep it from falling; add other ingredients, and have batter stiff as if for batter-cakes. Bake about thirty minutes. Bring to table *hot*.

MRS. J. C. ALLEN, Anniston.

GOOD CORN-BREAD.

One quart sifted meal, one tablespoon lard, one teaspoon salt. Scald half of the meal with boiling water; put in lard and salt, and mix into a dough with cold water, and bake in a very quick oven.

MISS LILLY WOOD, Talladega.

PLAIN CORN-BREAD.

One pint of meal, one teaspoonful of salt, one-third teaspoon of soda, half a tablespoon of lard, one cup of buttermilk. If lard is very stiff, pour a tablespoon of hot water on it. Sift soda and salt in meal, add lard and buttermilk, and work well with the hands. Make into small round pones, place on a hot, well greased griddle, and bake in a hot oven.

VIRGINIA BATTER-BREAD.

One quart milk, one pint meal, three eggs, large spoonful lard and butter mixed. Bake in a pudding-dish. Cold rice is an improvement, and if used, take less meal. Boil milk, stir in meal, and set aside. After beating eggs and melting butter and lard, mix with the milk and a pinch of salt, and bake in quick oven.

MRS. T. K. S.

RISEN CORN-MEAL BATTER-BREAD.

Three cups corn-meal, one cup flour, one cup fresh yeast, two eggs, a pinch of salt. Make into a thin batter over-night, with cold water in summer, with warm water in winter. Set to rise in warm place till morning, when beat down, adding a small bit of soda dissolved in warm water.

MRS. T. K. S.

MUFFINS.

Two eggs, one pint fresh sweet milk to one of flour. Beat in all of the flour with half the milk, and thin with the rest. Add a piece of butter about the size of an egg to the batter.

MRS. M. C. WOODWARD, Talladega, Ala.

OAT-MEAL MUFFINS.

Two cups oat-meal, one and three-fourths cups buttermilk, one cup sifted flour, two tablespoons sugar, one small teaspoon soda, two eggs beaten separately. Soak oat-meal in buttermilk three or four hours; then add other ingredients.

MRS. F. C. MCALPINE, Talladega.

PUFF CAKES.

One pint sweet milk, one pint flour, three eggs. Scald milk, and mix with flour and the yolks of eggs well beaten; stir in the whites, lightly beaten, just before baking.

MISS LILLY WOOD, Talladega, Ala.

POPOVERS.

One cup of sweet milk, one cup of flour, one egg, spoonful of butter, one level teaspoon of Royal baking powder. Bake in gem-pans.

MRS. J. C. KNOX, Talladega.

ENGLISH MUFFINS.

One quart flour, one teaspoonful sugar, one teaspoonful salt, two teaspoonfuls baking powder, one and one-fourth pints sweet milk. Have batter a little stiffer than for griddle cakes. Have a griddle hot and greased, lay *greased* muffin-rings on it, fill them half full, and turn when risen to the top with cake-turner. Do not bake too brown. When done, split open, toast slightly, and butter. Serve at once.

Mrs. S. V. Cater, Anniston.

CRACKERS.

One pint flour, one tablespoonful butter, a pinch of salt, half teaspoonful baking powder. Mix with sweet milk into biscuit-dough, roll very thin, cut into any desired shape, and bake in a quick oven.

Mrs. H. King, Anniston.

SPLIT BREAD.

One pint of cold rice or hominy, one pint of flour, two eggs, one tablespoonful of butter, one teaspoonful of baking powder. Mix with milk into a very stiff batter. Bake in jelly-tins. Spread with butter between layers, and serve while hot.

Mrs. O. M. Reynolds, Anniston.

PLAIN WAFERS.

One pint flour, one egg, one large spoonful butter, sweet milk enough to mix, pinch of salt. Make a stiff dough, then make into small balls size of an egg. Bake a light brown in wafer-irons.

MRS. J. C. KNOX, Talladega.

BATTER-CAKES.

In all batter-cakes, the griddle must be hot enough, but not too hot. A good test is to sprinkle a small quantity of meal on the griddle, and when it browns quickly the griddle is ready for use. Old-fashioned cooks always used bacon-rind for greasing the griddle, but a better plan is to always have a grease-mop ready for your pans, etc.

FLANNEL CAKES—NO. 1.

One pint or more flour, one Irish potato, boiled and mashed fine; one-half tablespoon lard, one tablespoon sugar, one yeast cake, pinch of soda, two eggs. Set to rise in a well covered jar, in a warm place.

MRS. E. M. KAY.

FLANNEL CAKES—NO. 2.

Make hot a pint of sweet milk, and into it put two heaping tablespoons butter; let melt; then add a pint of cold milk, the well beaten yolks of four eggs—placing whites in a cold place; a teaspoon salt, one dissolved yeast cake, and sufficient flour to make a stiff batter. Set in a warm place to rise over-night. Before baking, add the beaten whites. Fry like other griddle-cakes. Be sure to make batter just stiff enough, for flour must not be added in the morning.

BREAKFAST CAKES.

Grate cold dry biscuits until you have a pint of crumbs; put them in a bowl and pour over them one pint of fresh milk. Separate the yolks and whites of three eggs, and beat very light. Sift into the bowl half a pint of flour, add half a teaspoon of salt and half a gill of melted lard. Mix perfectly smooth. If more milk is needed add it, as the batter should be about as thick as buttermilk. Stir in the egg yolks, and when you are ready to cook the cakes, stir the whites in thoroughly. Have the griddle very hot, grease well with pure lard, cook quickly, butter well, and eat at once.

ANNA CAMERON.

BUCKWHEAT CAKES.

One-half pint sweet milk, one-half pint boiling water. Mix the two. Pour half the mixture into a stone crock, add two and a-half cups of buckwheat, beat well until smooth; add the rest of milk and water and one dissolved yeast cake, one teaspoon salt, one tablespoon molasses, two tablespoons scalded meal.

TENNESSEE CORN-MEAL CAKES.

One pint corn-meal, one tablespoon lard, a good pinch of salt, a light teaspoon soda. Sift meal in pan. Divide and put to one side of the pan half the meal; put lard, soda and salt in the other half, and scald with boiling water, being careful not to make it too thin. Mix all together, and when ready to fry, thin batter with a pint of buttermilk. If too thin, add more meal.

MRS. E. M. KAY.

MRS. A. RUTHERFORD'S ZEPHYR WAFERS.

In one quart of flour rub an even tablespoonful of lard. Pour in milk until the batter is rather thick. Bake in thin irons.

Mrs. J. H. King.

JOHNNY-CAKE.

One cup corn-meal, one cup sour milk, two tablespoonfuls sugar, two tablespoons melted butter, two eggs, one-half cup flour, one small teaspoon soda, salt.

Mrs. W. T. Willson, Anniston.

WAFFLES—NO. 1.

One and one-half cups flour; one tablespoonful corn-meal, three eggs, one-half cup melted butter or lard, one-half teaspoonful soda (if milk is not very sour), one teaspoonful salt. Stir until batter is smooth.

Mrs. J. C. Allen, Anniston.

WAFFLES—NO. 2.

Two eggs, one teacup sweet milk, one pint flour, one teaspoonful Royal baking powder, lard (size of hickory-nut), one teaspoonful meal, one teaspoonful sugar, salt to taste. Beat eggs separately. To the beaten yolks add lard, salt and sugar; mix well. Add milk; beat in the meal and flour, with the baking powder sifted in it; then stir in lightly the beaten whites.

Mrs. R. D. Crusoe, Anniston.

Directions for the measurement of teaspoons: If soda is used, the lumps must be mashed smooth, and the teaspoon smoothed off at top with finger. If it is yeast powder, it is a heaping spoonful.

Desserts.

The most acceptable and the cheapest desserts the year round are the creams and ices, now so universally made. Patented freezers—that are within reach of every housekeeper—will freeze an ice in fifteen or twenty minutes. Just before the cream is put in the freezer, have a tub of pounded ice and salt prepared (mixed in proportions of six pounds of ice to one of salt). When cream is put in the can, put the beater in place and fasten top of can on securely; place in the freezer, and fit the point on the bottom carefully in the socket made for it; then pack ice and salt in tight to within two inches of the top of freezer (being careful to let no salt water in the can to spoil the cream). When thoroughly frozen, remove dasher, pack more ice and salt around freezer, and set in a cool place until ready for use. The cream will keep several hours, if these directions are followed. The best creams are made in proportion of one pint of rich cream to one pint of fresh milk, using gelatine to give the cream a velvety smoothness, and flavor with vanilla bean, which is preferable to the extract. In making peach or any kind of fruit cream, it is best to strain fruit or berries through a sieve, then make by a good ice-cream receipt. When whipped cream is added last, the custard should be cold, so that it will not dissolve the cream. Do not cook the gelatine. If the gelatine be soaked in cold water two or more hours, and then have boiling water or milk poured on it, it will dissolve immediately, and rarely will have taste or odor. Here is a good rule to follow: Put a box of gelatine in a bowl and pour over it half a pint of cold water. Cover it and let it stand for two hours or more. When ready to use, add half a pint of boiling water, or the same quantity of boiling milk. Stir for a few minutes and the gelatine will be dissolved. Nelson's and Cox's gelatine are the best now in use, though there are others that are very good. Always after freezing a cream or ice, see that the freezer is carefully cleaned and perfectly dry before it is put away. The following creams can be highly recommended:

VANILLA ICE-CREAM.

One quart cream, one quart sweet milk, one box gelatine, one and one-half cups sugar, one vanilla bean. Dissolve the gelatine in one-half pint of cold water. Set the sweet milk on to boil, having cut up a vanilla bean into it. When boiled, add the sugar, pour it over the gelatine, and stir well until it is all dissolved. Strain, very sweet, and add it to the apricots just as the freezer is ready. Freeze at once.

MRS. HUGH HARALSON, Anniston.

PEACH ICE-CREAM.

One quart of cream, one pint of peaches, canned or fresh; one pint of sugar, one pint of water, and yolks of three eggs. Boil the sugar and water together twenty minutes. Rub the peaches fine and add to the boiling syrup, add also the beaten yolks of the eggs, and cook for six minutes, stirring all the time. Beat until cold, then add the cream, and freeze.

MRS. F. L. PETTUS, Selma.

LEMON ICE-CREAM.

Make a foundation of two eggs, one large cup of sugar, one-half cup sifted flour, one pint milk. Put the milk on to boil; beat well together the eggs, sugar and flour. Pour the boiling milk on slowly to the mixture, stirring vigorously the while to prevent lumping; then return the whole to the fire; stir about ten minutes, or until it thickens well. When perfectly cold, add the juice of eight lemons, the grated rind of two, another large cup of sugar, and just as you pour in the freezer—which should be thoroughly chilled—add one quart of rich cream. Freeze quickly.

MRS. O. E. EDWARDS, Anniston.

CHOCOLATE ICE-CREAM—NO. 1.

Three squares Baker's chocolate, two tablespoonsful of milk, two tablespoonfuls of sugar.

Make a foundation as for lemon cream. While the mixture is hot, add chocolate which has been melted over the fire, with two tablespoonfuls of milk, and same of sugar. When mixture is cold, add a small cup of sugar, one pint of milk, and one of rich cream. Freeze.

Mrs. O. E. Edwards, Anniston.

CHOCOLATE ICE-CREAM—NO. 2.

One pound sugar, two and one-fourth quarts sweet milk, eight eggs, two heaping tablespoonfuls of grated chocolate, rubbed to a paste with a little cold milk or water. Put the milk to boil, and just as it comes to a boil, stir in the chocolate. Pour this on the eggs and sugar, which must be well beaten together, while the milk is boiling. Put to boil again until it thickens. When done (and it must be thicker than for ordinary use), pour through a sifter into a bowl to cool. Just before freezing, add a teaspoonful of good vanilla extract.

CREME GLACE AU SUCRE BRULER.

(Burnt Sugar Ice-cream.)

Make a custard in the proportion of one gallon of milk to eight eggs; for thickening, one tablespoonful of corn-starch. Use one-half pound of dark brown sugar to season. Place the sugar in a stove-pan to melt and brown; then mix in the custard, and when cool, freeze.

Mrs. J. H. King, Anniston.

CARAMEL CREAM.

Six eggs, one cup of sugar, two quarts of new milk. Dissolve one-fourth box of gelatine in a cup of milk; add this to the custard, and take from the stove. Mix into it one pound of melted brown sugar, or less, according to taste. Before freezing, stir in one pint of whipped cream. Flavor delicately with vanilla.

MRS. L. C. WOOD, Anniston.

CARAMEL ICE-CREAM—NO. 2.

Make a boiled custard, using two eggs to a pint of milk, and two large heaping tablespoonfuls of brown sugar. While the milk is boiling, have ready on the stove a pan heated very hot; put the brown sugar in this, and if the vessel is hot enough the sugar will soon melt to a dark brown syrup; pour it into the boiling custard, the eggs having been already added to the milk. When cold, flavor and freeze.

MISS ALICE TOOLE, Talladega.

PINEAPPLE SHERBET—NO. 1.

Six eggs, one can grated pineapple, two quarts hot water. Mix, sweeten to taste, and let stand to cool. Just before freezing, add the whites of the eggs, well beaten, and the juice of two lemons.

MRS. N. C. JORDAN, Anniston.

PINEAPPLE SHERBET—NO. 2.

One can grated pineapple, four lemons, one quart water, two cups sugar, one-third box gelatine. Put the juice and grated rind of four lemons in one quart of water to boil. Stir in two cups of sugar; let it boil ten minutes. Dissolve one-third box gelatine in a pint of water, and add to the mixture. Strain. When cold, stir in one can grated pineapple. Freeze.

MRS. J. B. KNOX, Anniston.

ORANGE ICE.

Nine oranges, one quart of water, three and one-fourth pounds sugar, three lemons. Boil water and sugar together for a few minutes; when cool, add juice of oranges and lemons. Freeze.

MRS. A. H. SHEPPERD, Anniston.

LEMON SHERBET.

Four lemons, one quart water, two cups sugar, one cup rich cream. Mix two cups of sugar into lemon juice and water; add one cup rich cream. Freeze.

MRS. SAMUEL C. CLOPTON, Anniston.

LEMON ICE.

Ten lemons, one quart water, one and one-half pounds sugar, one-third box gelatine, one-half pint cold water. Take the juice and grated rind of ten lemons; put in a quart of water and one and one-half pounds of sugar to boil. Boil ten minutes. Stir it in the gelatine, which must be dissolved in one-half pint of cold water. Strain, and when cool, freeze.

MRS. J. B. KNOX, Anniston.

ORANGE JELLY.

Grate the rind of two lemons and two oranges; squeeze the juice of three of each, and strain. Add to the juice one-fourth of a pouud of sugar and one pint of water; boil until almost candy.

Have ready two ounces of gelatine dissolved in a quart of water, to which add the syrup, and boil it up once. Strain this mixture, and allow to settle before putting to mould.

MRS. N. C. JORDAN, Anniston.

COFFEE JELLY.

One box Cox's gelatine, one pint cold water, one quart boiling water, one pound granulated sugar, one-half pint strong black coffee. Dissolve gelatine in a pint of cold water; add one quart boiling water, one quart sugar, one pint coffee. Set on ice for twelve hours. Serve with cream.

MRS. O. E. EDWARDS, Anniston.

MOCK ICE-CREAM.

One quart cream, one-fourth of a pound of sugar, one ounce of gelatine, one pint of water, one cupful of berries. Rub one cupful of strawberries, or any other jam or preserves, through a sieve; add to this one quart of sweet cream. Have already dissolved an ounce of gelatine in a pint of water, and quarter of a pound of sugar. Stir all well together, and put in a mould on ice until firm and solid.

MRS. A. D. MCCLURE, Wilmington, N. C.

SPANISH CREAM.

One quart of milk, two cups of sugar, one-fourth of a box of gelatine, one wineglass of wine, one tablespoonful of corn-starch, one teaspoonful extract of vanilla. Make a custard of the yolks of three eggs, one cup of sugar, and one quart of milk. Dissolve a quarter of a box of gelatine in half a cup of milk. When cold, stir in one wineglass of wine, a tablespoon of corn-starch and one teaspoonful of vanilla; add to the custard. Put all in a deep dish. Whip whites of eggs and one-half cup sugar to a stiff froth; drop on top; place in oven until light brown. Serve cold.

MRS. J. B. WHETSTONE, Anniston.

CHARLOTTE RUSSE—NO. 1.

One quart rich cream, one-half box of Cooper's gelatine, whites of ten eggs, sugar and vanilla to taste. Put the gelatine to soak in one and one-half cups of sweet milk. After standing about ten minutes, put on the fire and stir until dissolved. Sweeten the cream very sweet, and flavor. Whip until perfectly stiff. Beat the whites of the eggs to stiff froth, then mix the beaten whites and cream into the gelatine, stirring constantly. Set aside to congeal, and serve with lady-fingers. If preferred, the mould can be lined with them and the charlotte poured on them.

MRS. R. J. RIDDLE, Anniston.

CHARLOTTE RUSSE—NO. 2.

Six eggs, one quart milk, one box gelatine, six tablespoonfuls sugar, one quart cream. Dissolve gelatine in the milk over the fire; beat the yolks of the eggs and sugar, and add; then sweeten, flavor and whip the cream. Beat the whites of the eggs, and stir into the whipped cream. Let the custard cool before pouring on the cream. Serve with lady-fingers.

MRS. F. C. MCALPINE, Talladega.

CHARLOTTE RUSSE—NO. 3.

One pint of milk, yolks of four eggs, one quart of cream, one quarter of a box of gelatine, vanilla to flavor. Let a pint of milk almost boil; stir in the yolks of four eggs, well beaten, with three tablespoonfuls sugar. Stir this carefully until as thick as custard; take from the fire, and add one-fourth of a box of gelatine (previously soaked in milk enough to cover it). Flavor with vanilla. When cool (but not stiff) stir in a quart of whipped cream, flavored and sweetened slightly. Pour into paper cases, or bowl lined with sponge-cake.

MRS. A. D. MCCLURE, Wilmington, N. C.

ORANGE CHARLOTTE.

One-third of a box of gelatine, one-third cup of cold water, one-third cup of boiling water, one cup sugar, one cup orange juice and pulp, juice of one lemon, and whites of three eggs. Line a mould with lady-fingers, or slices of stale sponge-cake. Dissolve the gelatine in cold water, then pour on it the boiling water, and add sugar and lemon juice. Stir all together, and add the cup of orange juice, and pulp, with just enough of the grated rind of the orange to give flavor. Let this cool, and then add the beaten whites of the eggs, and beat all together until quite stiff. Pour this mixture into the mould lined with cake, and put on ice until ready to serve.

MRS. J. A. EDWARDS, Talladega.

PARIS PUDDING—(VERY PRETTY AND GOOD).

Make a custard of one pint of milk, yolks of three eggs, and two large tablespoonfuls sugar. Dissolve a tablespoonful of gelatine in a little water, and pour the hot custard on this, and let cool, but not harden. Put in the bottom of a mould some chopped candied fruits, then a layer of custard. Put this in a cool place and let it harden a little; then add a layer of maccaroons and more custard; a layer of chopped almonds and more custard. Garnish with candied fruit and whipped cream.

MRS. ALGERNON REESE, Charlotte, N. C.

ORANGE SOUFFLE—(PRETTY AND GOOD).

Six oranges, three eggs, one pint milk, sugar to taste. Peel and slice oranges; put alternately in a dessert-dish orange and sugar, and let stand two hours. Make boiled custard of yolks of three eggs, one pint milk, sugar to taste, grated orange-peel for flavor. Pour over oranges when cool. Beat the whites of three eggs, stir in three tablespoonfuls sugar; spread over top.

MRS. F. W. LEDBETTER, Anniston.

SPICED APPLES.

Seven pounds fruit, four pounds sugar, two tablespoonfuls cloves (whole), two tablespoonfuls alspice (whole), several sticks cinnamon. Take late apples (Schockley's are best), peel and quarter them. Put sugar over apples at night. Next morning cook them in the syrup, letting the syrup come to a boil before putting in fruit.

Add the spices and cook the apples until they look clear. This is nice served with cream.

Mrs. L. B. Faust, Piedmont, Ala.

APPLE COMPOTE.

One pound apples (after quartered), one pound sugar, two lemons. Quarter, peel and core tart apples. Add one pound sugar, and two lemons sliced, (remove the seed). Boil until done; put in a dessert dish. Dissolve one-half an ounce of Cox's gelatine, and add to the syrup; boil fifteen minutes, and pour over fruit when cool.

Mrs. J. C. Knox, Talladega.

CHARLOTTE RUSSE WITHOUT EGGS.

Dissolve two-thirds of a box of Cox's gelatine in a teacup of sweet milk. Sweeten a quart of rich cream, flavor with vanilla, and beat to a stiff froth. After the gelatine is dissolved and cool, stir it into the cream and beat all well together. Put into a mould lined with lady-fingers.

CHARLOTTE RUSSE.

Soak one box of gelatine in a pint of new milk for half an hour, then dissolve the same by placing the vessel containing it in a pot of hot water to prevent burning. Beat the yolks of two eggs and pour into the gelatine. While hot, strain carefully and beat well. Then flavor and sweeten a quart of cream, to which add the whites, flavored with a glass of wine and well beaten. Whip this thoroughly with an egg-beater, and when the gelatine is cold, mix together; pour into a mould lined with lady-fingers, and place on ice.

ORANGE BASKETS.

In preparing the oranges, leave half the peel whole, and make a strip across the top of the orange to form a handle for the basket. Remove the pulp and juice, and make orange jelly with the juice. Put the baskets in a pan of cracked ice to keep upright. Fill them with orange jelly, and when ready to serve, put a spoonful of whipped cream over the jelly. This makes a very pretty and tasteful dessert.

SNOW-CREAM.

One pint cream, one teacup sugar, one teacup sherry, one teaspoon vanilla. Allow this to stand a half hour on ice or in cold water. Then whip to a stiff froth, removing froth as it rises, to a sieve placed over a bowl; (the drippings from this can be re-whipped). Have ready the whites of four eggs, beaten so stiff that the dish can be turned down and the eggs will not fall off. Mix with the cream and place on ice till ready to serve. Just before sending to table, drop crystalized cherries (or other fruit) over it. This snow-cream is nice with jelly. It can be varied by combining with grated pineapple from which the juice has been removed by placing in a sieve. Strawberries and raspberries can be used, being careful always to strain the juice from them, as the liquid combined with the cream makes the cream fall, thus spoiling both taste and beauty of dish.

Mrs. Frye, Anniston.

PRUNE WHIP.

Twenty-five prunes, whites of seven eggs, three-fourths of a cup pulverized sugar, one quart whipped cream. Stew prunes until well done, remove seeds, and mash through a colander. Beat whites of seven eggs, add three-fourths of a cup of sugar to the mashed prunes; beat all together. Wet a mould, put in mixture, cover, and steam one hour by placing mould in pan with very little water. Serve with whipped cream.

MRS. LEON ULLMAN, Anniston.

NEWBERN SYLLABUB.

Pour a tumblerful of Madeira wine into a large bowl with the same quantity of loaf sugar. Let the sugar dissolve, then add a quart of rich cream. Whip with a bunch of peach twigs or an egg-beater till the cream is so thick it will not fall from the spoon turned upside down. Add the juice and rind of one lemon, beat the cream a little longer and heap up in glasses.

MRS. LOWNDES MCCAA, Anniston.

CREAM MERINGUE.

Whites of six eggs, one-half a pound of fine granulated sugar. Beat whites very stiff; then beat in a little at a time the sugar. Place with a spoon upon white paper (not buttered) in lumps shape of half a large egg, laying the paper upon tin sheets. Bake in very slow oven about one hour; when the surface is slightly hardened, they are done. Take them immediately from the paper, press with the thumb the lower surface, thus making a hollow—this must be done quickly, before they harden; when all are hollowed, they are ready to be filled. Fill one shell with whipped cream, flavored and sweetened to taste, heaping it a little; cover with another shell. The cream sticks them together. They can wait several hours after filling, but should be kept in a dry place—not a refrigerator.

MRS. HARIET BOND TYLER, Anniston.

Fruit.

All fruit should be served fresh and cold. It is appetizing and wholesome served for breakfast, attractive and pleasant for lunch, and is necessary to complete a dinner served in courses.

BANANAS.

Strip them, cut in small pieces, and serve with sugar and cream.

PINEAPPLES.

Peel them, slice thin; pile in layers; sprinkle between each layer powdered loaf sugar. A pound of sugar to a pound of fruit. Let this stand an hour or two before using.

TO SERVE PINEAPPLE.

A pretty way of serving "this pride of vegetable life" is to take the fruit from the rind in a solid cone, leaving the stem attached to the rind. The pineapple is then sliced and piled in its natural form and the rind refitted. It is thus sent to the table and served.

AMBROSIA.

Put alternate layers of grated cocoanut, oranges peeled and sliced (being careful to remove seed), and sugar, in a glass-stand. Begin with oranges, and use cocoanut last, spreading between each layer sifted loaf sugar. Some sweeten the cocoanut milk and pour over the ambrosia.

WATERMELONS.

Be sure to keep the melon on ice several hours before serving. Cut in any pretty shape and serve for dessert in summer.

CANTELOUPES.

This is a most delicious breakfast fruit, and should be cold when served. Cut them in halves, remove seeds, and serve with a large piece of ice etbween the halves.

GRAPES.

Grapes may be tastefully arranged with their leaves. They are nice for a breakfast dish. Finger-bowls should be placed before each person, to be used when the fruit course is finished.

RASPBERRIES AND STRAWBERRIES.

After capping them, wash, but do not let remain in water a moment longer than necessary. Some prefer to put layers of sugar on the berries before serving them, others prefering to sugar them at table, as the sugar is thought to destroy the flavor of the fruit.

ICED APPLES.

Pare and core one dozen large apples; fill with sugar, a little butter, and nutmeg or spice. Bake until nearly done; let cool, and remove to another plate. Ice tops and sides; then brown lightly. Serve with cream.

MRS. S. P. KENNEDY, Anniston.

ORANGED STRAWBERRIES.

Place a layer of strawberries in a deep dish, and sprinkle thickly with pulverized sugar; then another layer of berries and sugar, until all are used. Pour over them orange juice, in the proportion of three oranges to a quart of berries. Let stand for an hour, and just before using sprinkle with pounded ice.

MRS. S. P. KENNEDY, Anniston.

Preserving.

Fruits for preserving should be carefully selected, removing all that are imperfect. They are in the best condition when not fully ripe, and should be used as soon as possible after picking. Small fruits especially deteriorate rapidly, and need to be preserved before they wither. "A pound of sugar to a pound of fruit," the old rule of proportion, is set aside by the introduction of air-tight cans, so that three-fourths of a pound is all that is necessary when putting away fruit in this way. Use granulated sugar. Just before the syrup boils, it is a good plan to stir in the beaten white of an egg, to clear the syrup. Remove the scum carefully so long as it rises, if you would have handsome preserves. Preserves may be made from canned fruit, (and some prefer to do this rather than make preserves during the hot season). Marmalade will be better and not need to be boiled so much, if the fruit is well cooked before adding the sugar. Glass cans are preferable to any other for putting up preserves. An excellent plan for canning the larger fruits is to place them in a steamer over a kettle of boiling water, laying a cloth in the bottom of the steamer. Fill the steamer with the fruit, and cover tightly. Let them steam until they can be pierced with a fork. Make a syrup in the proportion of three-fourths of a pound of sugar to a pound of fruit. When the fruit is steamed, drop each for a moment in the syrup, then place in the cans, filling each half full of fruit. Fill up with hot syrup, then cover and seal immediately.

PEACH PRESERVES.

Weigh the peaches after they have been pared and pitted; allow a pound of sugar to each pound of fruit. Save all the pits; crack a fourth of them, cut the kernels in pieces, cover with water, and steep slowly in a covered vessel until the flavor is extracted—about ten minutes is sufficient. Place the fruit and sugar in alternate layers in the preserving-kettle, until all of both is used; then add the strained water from the kernels, and heat all very slowly, to draw out the juice of the fruit; this is the only wetting required. Boil until the fruit is tender, stirring frequently to prevent burning, but being careful not to break the peaches. When boiled sufficiently, skim out the fruit and lay on a platter, returning to the kettle the syrup that drains from it. Put the remaining pits in the syrup, and boil until it is as thick as desired, skimming off any froth that may appear. Skim out the pits and set them aside, and return the fruit to the syrup for a final heating; then place the peaches in glass jars, distributing the pits through them. The stones add much to the flavor and color, but should of course be removed before the preserves are sent to the table. Twelve pounds of peaches will make eight quart jars of preserves.

MRS. W. M. ELGIN, Piedmont, Ala.

GREEN PRESERVES.

Soak watermelon or muskmelon rinds—prepared by cutting off the green outside and the soft inside—in salt and water for at least two days. Then allow them to lie in fresh water until the salt taste is extracted, changing the water several times. Put into your kettle a layer of rinds and a layer of grape leaves, sprinkling in a little powdered alum on each layer. Cover with water and simmer on the stove for an hour; then plunge into cold water. Having washed off well, boil in fresh water until the rinds are quite tender. This completes the preparation of the fruit. Now make a strong tea of white ginger, and use it as a part of the water with which to make syrup. For the syrup, allow a pound of sugar to a pound of fruit, and a pint of water to pound of sugar. Cut up the boiled ginger into slices, and boil with the syrup. Boil the syrup briskly for a few minutes, then drop in the rinds and boil until they are clear; after which take them out, drain, and put into jars. Boil the syrup a little longer, but not very long, lest the syrup candy after it gets cold.

Many persons like to add slices of lemon to this preserve, which must be put in when the fruit is first placed in the syrup.

FIG PRESERVES—NO. 1.

First take off the skins carefully, then weigh the fruit and sugar, allowing a pound to pound. Put the fruit into a jar—a layer of fruit and a layer of sugar; let it stand over-night, then pour into the kettle and simmer slowly until the fruit clears. Drain the fruit out of the syrup and lay on a dish, in the sun, until the syrup is boiled thick. Put the fruit into jars, and pour on the syrup.

FIG PRESERVES—NO. 2.

Wash your fruit well in lime or soda-water. This takes off the roughness of the skin. Do not peel the fruit. Take of white ginger three or four good pieces, wash well and boil in a quart of water. Use the tea thus made in the syrup, which make in the following proportions: One pound of white sugar to a pound of fruit, and a half pint of water to each pound of sugar; as a part of the water use the ginger tea, slicing up the ginger, which has been softened by boiling, into the syrup. Boil the figs in the syrup until they are quite clear, and then drain out on a dish, putting them in the sun, which carries on the process of clearing. Boil the syrup down some more to thicken, and return the fruit to the kettle. Let it boil now for a very short time, and seal up in jars.

PEAR PRESERVES.

Pare, cut in halves, core and weigh. Boil in water until you can pierce fruit with a straw. Take out fruit, and put in cores and pealing, and boil until the juice is extracted. Strain, and add sugar, giving pound of sugar to pound of fruit. Boil syrup, and skim till clear; then drop in fruit, and cook until quite clear. Fill jars two-thirds full of fruit. Giving the syrup another boil and skim, pour over fruit so as to entirely fill the jars.

PLUM PRESERVES.

Take your plums and pour over them enough boiling water to cover. Pour off the water, and peel the fruit as you would tomatoes. If wild plums, put soda in the water. Then to each pound of fruit put a pound of sugar, making the syrup with only water enough to dissolve it. After boiling and skimming, drop in fruit, and boil until fruit is clear, which take out, and boil syrup until thick. Fill jars two-thirds full of fruit and fill up with syrup.

PEACH LEATHER.

One gallon soft-ripe peaches, one pint granulated sugar. Pare and run through a coarse sieve. Mix the sugar and fruit together, and place on the stove to boil, being careful that it does not scorch. Boil three minutes, and spread on flat dishes to dry—five days of July or August sun being sufficient to dry thoroughly. Cut into strips about two inches wide and three inches long, sprinkle well with pulverized sugar, and roll as you would sweet wafers. Pack in layers in boxes (pasteboard are good), with pulverized sugar, and put away for winter.

MRS. R. A. LAPSLEY, Anniston.

BLACKBERRY JAM.

To each pound of fruit, add three-fourths of a pound of sugar. Mash the berries well, then put on to boil. Cook them thoroughly before adding sugar, stirring constantly from the bottom. Put in the sugar, and cook until it becomes thick and smooth.

ORANGE MARMALADE.

Sixteen good-sized oranges, four pounds sugar. Put the pulp in a preserving kettle, add the sugar. Take the peel of two oranges, chop very fine, cook until tender in a little clear water, then add to the pulp. Cook until thick.

MRS. F. W. PIERCE, Atlanta, Ga.

ORANGE MARMALADE—NO. 2.

Slice a dozen large oranges *very* thin, removing the seed. Add to the juice of two lemons enough cold water to make seven pints, and pour over oranges. Let the fruit thus prepared stand all night in a covered bowl. Next morning put it over the fire in a preserving kettle, and boil gently until the rind is *tender*. Then stir with it seven pounds granulated or loaf sugar, and continue to boil gently until the rind looks clear, and a little of the marmalade cooled upon a saucer has a jelly-like consistency. After that point is reached, let it cool, and then put it in glass jars or tumblers. In the top of each fit a paper dipped in brandy, and either close or seal jars with papers brushed with whlte of egg to exclude the air.

MRS MICOU, Anniston.

GRAPE JAM.

Pick the grapes well and put them to soak in a porcelain kettle. Cook till thoroughly done, then pour into a sieve and rub through, being careful to keep out the seeds. Return the pulp and mixture to the kettle, adding a measure of sugar for each measure of fruit. Cook until it is stiff, stirring carefully to prevent scorching.

MRS. J. M. STEWART, Piedmont, Ala.

PASSION APPLE CITRON.

Gather the fruit green. Take out the pulp, put them in brine strong enough to float an egg, soak them twenty-four hours; take out of brine and soak twenty-four hours in fresh water, changing water once or twice. Put a layer of fruit to a layer of grape leaves, pour hot water over this and let them scald, with a little alum to green them; then turn it all out in a jar to cool in the water. Take then one lemon, citron, very little mace, raisins, pulverized cinnamon; chop them up, and use to stuff with; sew up nicely. Then one and one-half pounds of white sugar to one pound of fruit; put in as many cups of water as pounds of sugar—measure the sugar in a pint cup. Drop in some white ginger; boil then until clear. Take out the fruit and boil the syrup done.

MRS. J. R. WEST, Nashville, Tenn.

EASY AND GOOD WAY OF PRESERVING

Is to weigh pound for pound of fruit and sugar. Place all in alternate layers in a covered stone crock, and set inside the stove (at moderate heat) for three or four hours. The fruit does not toughen in the crock, and the preserves are not only as well flavored as by the old troublesome method of skimming, etc., but they keep better.

Mrs. O. E. Edwards, Anniston.

JELLIES AND JAMS.

Jellies should be made in a porçelain kettle, if possible. The fruit should never be overripe. Always use the best refined, or granulated sugar. Generally speaking, the fruit should be cut in small bits, and almost covered with water, but it will depend on the fruit whether more or less should be used. With currants, and fruits that are of a juicy nature, less will be better. With quinces, put in enough water to cover the fruit. Cover the kettle and boil slowly until the fruit is broken to pieces. Put the fruit, juice and all, in a coarse jelly bag, hanging the same in a warm place to allow the juice to drip. Do not be too economical about getting out every bit of the juice, for the more you squeeze it, the more cloudy will be the jelly when finished. Measure the juice, and to every cup of juice allow one of sugar. This is the general rule; but quince jelly is much nicer if only three-quarters of a pound of sugar is allowed to every pound of juice. Put the juice on the fire, and after it begins to boil, let it boil slowly just twenty minutes. Skim frequently. At the same time you put the juice on, place the sugar in a pan in the oven to heat; stir it frequently from the bottom. When the time of boiling is up, put the sugar into the boiling juice, stirring constantly. Let the jelly just come to a boil, and dip out with a jelly-dipper. Have ready a heated pitcher, with a piece of cheese-cloth wet with hot water over the top. Put each dipperful of the jelly through this strainer. Have the jelly-glasses standing in a pot of hot water, take out, drain a moment, and pour the jelly from the pitcher. Fill the glasses full, and set away to cool. If these rules are followed out, no one need have poor, or cloudy jelly. If not quite as solid the next day as desired, set in the sun a day or two, and it will harden to the right consistency. In making most jellies, if desired, the pulp that is taken from the jelly-bag may be used in making marmalade or jam. If used in this way, do not let it drain as long as otherwise. Take the pulp, run it through a sieve, which removes all skin and seed; measure—taking a pound of pulp to three-fourths of a pound of sugar. Put all together in a porcelain kettle; boil, stirring constantly till it thickens and looks dry and glistening. Seal while hot, in self-sealing jars. This will keep for years, and is improved by age. Jams are made from the more juicy berries, such as blackberries, raspberries, strawberries, etc. Marmalades from the firmer fruits, such as pineapples, crabapples; peaches and quinces.

LEMON JELLY.

Three good-sized lemons sliced, half a pound of white sugar, two ounces isinglass or gelatine dissolved in two quarts of cold water, a stick of cinnamon, and a little grated nutmeg. Beat the whites of four eggs, and when the gelatine is all dissolved, stir them well with the other ingredients, boil five minutes, strain through a flannel jelly-bag into moulds, and set on ice. The eggs, cinnamon and nutmeg may be omitted.

CRANBERRY JELLY.

Prepare juice as in general directions, add one pound sugar to every pint; boil and skim. Test by dropping a little into cold water; (when it does not mingle with the water, it is done). Rinse glasses in cold water, to prevent sticking. The pulp may be sweetened and used for sauce.

APPLE JELLY.

Take green apples that will cook nicely; quarter the apples without paring, put them in a kettle and cover over with water, and keep them covered; let them boil until they are entirely done, then put in a bag and drain (not squeeze) them. Put a pound of sugar to a pint of juice. This is very easily made in winter, and best made the day before using.

CRAB-APPLE JELLY AND JAM.

Remove stems and blossoms from the apples; let them scald, and pour off the first water.

Next put them in plenty of water and let them cook slowly; as they begin to soften, dip off the juice for jelly, straining it through a flannel bag; one pound of sugar to a pound of juice for jelly. Next add more water; let apples stew very soft; strain through a sieve, which removes all skin and seeds. To this pulp add sugar, pound for pound, and cook—stirring constantly.

MUSCADINE JELLY.

Take the fruit after it is thoroughly washed, put into a porcelain kettle with enough water to partly cover; boil until tender; mash well; Let stew a few minutes longer; pour into jelly bag; let drip, (do not squeeze, as that will make it cloudy). Take a cup of granulated sugar to a cup of juice; put all together in the kettle, place on the fire, boil (skimming often) until it jells. Can tell when it is ready by trying a little on a cool dish. Pour into jelly glasses, already hot, and sit to cool.

Pickles and Ketchup.

SOUR PICKLES.

The brine for pickles should be strong enough to bear an egg—using the proportion of a heaping pint of coarse salt to a gallon of water. The pickles may be tested by tasting before putting on vinegar; if not salt enough, add salt to the brine, and allow them to stand until they have acquired the proper flavor. If too salt, cover with weak vinegar and let stand two or three days; drain, adding strong vinegar, hot or cold, according to receipts, and finish as directed. In making pickles, none but the best cider vinegar should be used, and always use a porcelain kettle. A lump of alum the size of a small nutmeg for a gallon of cucumbers, added to the vinegar when scalding the first time, renders them crisp and tender. They should always be kept in glass or stoneware, and in a cool, dry place. If the vinegar loses its strength, it should be replaced by good, poured over scalding hot.

YELLOW PICKLE.

Prepare your vinegar with one pound ginger, sliced and dried, one pound mustard seed, one ounce long pepper, one ounce cloves (finely powdered and tied in a bag), three tablespoonfuls turmeric, one pint sugar, rubbed with two small boxes mustard and smoothed with a little vinegar; two gallons good vinegar. Let it stand some time before using, stirring often. Put all the vegetables for pickles in a pot, pour over them boiling brine, let them stand forty-eight hours. Press the water from them, and place in the sunshine on a table covered with a cloth; turn them often. After one day's sunning, put them into plain cold vinegar, with a little turmeric; after which, put them in your prepared vinegar. All pickles keep better not boiled in the vinegar.

PICCALILLI.

One peck green tomatoes (sliced), one dozen onions (sliced), one pod red pepper, three-fourths pound white mustard seed (bruised), one ounce celery seed, one ounce spice, one ounce mace, one ounce black pepper, one-half ounce cloves, three pounds brown sugar. Place vegetables in an earthen vessel and sprinkle each layer with salt, and set away for twenty-four hours. Wash them well out of the salt, changing water several times. Put them in a kettle with the spices, cover the whole with strong vinegar, allow them to simmer until the tomatoes look clear, then add a small box of ground mustard, and it is ready for use.

CHOW CHOW—NO. 1.

One peck of green tomatoes, two large heads cabbage, fifteen large white onions, twenty-five cucumbers. Cut in large pieces and pack in salt for a night. Drain twenty-four hours, then soak in vinegar and water for two days. Drain again, and then mix with this: One teacup of grated horse-radish, one-half teacup black pepper, one-half teacup turmeric, one-half teacup cinnamon, one ounce celery seed, one-half pound white mustard, one pint small onions, put in whole; one and one-half gallons vinegar—boil and pour over these. The third morning mix two small boxes of ground mustard and three pounds brown sugar, and add.

Mrs. Lizzie D. Ewing, Lewisburg, Tenn.

CHOW CHOW—NO. 2.

One gallon of cabbage, cut fine; two onions, sliced. Salt, and let stand twelve hours. Drain and wash them, if too salt. One tablespoonful black pepper, one tablespoonful alspice, two tablespoonfuls cloves, three tablespoonfuls mustard, one-half pint mustard seed, four green peppers cut fine, a little horse-radish, two ounces turmeric. Put in a jar a layer of cabbage and a layer of spices. Pour three pints of boiling vinegar, with a cup of sugar added, on the mixture. Keep well covered.

Mrs. W. L. Moseley, Anniston.

CHOW CHOW—NO. 3.

Two heads cabbage, one dozen onions, one ounce turmeric, two ounces celery seed, two ounces white mustard seed, two tablespoonfuls dry mustard. Chop cabbage and onions, put in separate dishes, sprinkled with salt; let remain over-night, then drain off all the water. Put two quarts good vinegar in a vessel on the fire; put in ingredients, mixing turmeric, mustard, and one tablespoonful flour together, and stir in when the mixture boils. Add sugar to taste. Let boil until cabbage is tender. Horse-radish will prevent mildew.

MRS. ROBT. MCKEE, Piedmont, Ala.

CHOW CHOW—NO. 4.

One peck green tomatoes, two heads cabbage, two gallons cucumbers, eight or ten green peppers, one pound onions chopped fine. Chop the tomatoes and cucumbers, salt heavily, put in a bag and press out all the juice. Prepare the cabbage, pepper and onions in the same way. Season with one pound white mustard seed, one-fourth pound made mustard and grated horse-radish, one-fourth pound celery seed, one-fourth pound whole alspice, two handfuls whole black peppers, three teaspoons ground cinnamon, two teaspoons mace, two ounces turmeric. To two gallons of the above, allow one gallon vinegar. Mix one-half pint ground mustard, one-half pint flour, and one-half pint sugar, to a stiff paste with some of the vinegar. Thicken the vinegar with this paste, and put it to boil. When it is boiling-hot, pour over the chopped ingredients.

MRS. C. A. GAMMON, Anniston.

HIGDON SALAD—NO. 1.

One box mustard (small size), two cups vinegar, one-half pound white mustard, one-half ounce turmeric, two tablespoonfuls olive oil; essence celery to taste, with a little horse-radish added. Take an equal quantity of cabbage, young corn, green tomatoes, a few green peppers, chopped fine, and sprinkle with salt; let stand twenty-four hours, drain well, scald in vinegar, spread on dishes to cool. To one gallon of vegetables, add the above ingredients; mix well, adding vinegar enough to make consistency of paste.

MRS. W. L. MOSELEY, Anniston.

HIGDON SALAD—NO. 2.

One gallon cabbage, one gallon green tomatoes, one pint green peppers (carefully taking out seed), one quart onions. Chop all these fine and sprinkle with salt. Let stand over-night, press out all the juice, and wash well. To this add five tablespoonfuls mixed mustard, two tablespoonfuls powdered ginger, one tablespoonful cinnamon, one tablespoonful cloves, one tablespoonful mace (powdered), one ounce celery seed, three pounds brown sugar. Mix all together, cover with good apple vinegar and boil well.

MRS. SUSIE CHADDOCK, Anniston.

MANGOS.

Filling: One pound ginger (pounded), one pound horse-raddish (grated), one pound white mustard seed, one pound chopped onion, one ounce mace, one nutmeg (grated), two black peppercorns, one large cabbage chopped fine. Make the ingredients into a paste, with one-half box mustard and a cup of olive oil. Use small green muskmelon, or canteloupe. Out of each melon cut a small slice, (which keep to replace,) and remove all the seeds. Put into brine, and let stand two weeks; then soak in fresh water twelve hours, and afterwards in strong vinegar two weeks. Finally, wipe the inside of the melon out with a dry cloth, stuff them, tie, and pack in a jar with the slits up; cover with strong vinegar, boiling hot.

CUCUMBER PICKLES.

One gallon vinegar, two ounces ground mustard, two ounces whole mustard, two ounces cinnamon bark, two ounces whole peppers, one ounce ginger-root, one-half pound salt. Wash cucumbers sufficient for two-gallon jar. Put all together cold. Let stand several weeks before using.

Mrs. R. C. Tremain, Mt. Dora, Fla.

CUCUMBER PICKLES.

Take about three gallons of cucumbers from the brine, put them in a kettle and cover with cold water; add a piece of alum as large as the end of your little finger. Set the kettle on the fire and let them heat gradually and simmer one hour, but never boil; then put them in vessels and soak them in clear water for two days, changing the water three times a day. Drain the water from them and place them in a jar; tie two tablespoonfuls of mustard in a cloth and throw on top. Take three quarts vinegar, three pounds sugar, three races ginger, four sticks cinnamon, six cloves, four blades mace, three green peppers, one heaping tablespoonful alspice. Put the vinegar, sugar and spices together in a kettle and let them come to a boil, then pour over the cucumbers and cover closely.

MRS. M. L. McMILLAN, Talladega, Ala.

SPANISH PICKLE.

Slice one and one-half dozen large cucumbers, chop fine two large heads of cabbage, three dozen small onions, eight green bell peppers. Sprinkle salt over all, let it stand twelve hours, then press out dry with hands. Put into a kettle alternate layers of vegetables and the following spices: Two ounces white mustard seed, one ounce turmeric, three-fourths pound English mustard, and two pounds sugar. Cover all with best cider vinegar, and let it simmer till done. Seal while hot.

MRS. M. C. WOODWARD, Talladega, Ala.

SWEET PICKLES.

Sweet pickles may be made of any preserve by boiling over the syrup, and adding the spices and vinegar, but are not so nice as a regular-made sweet pickle. The proportion of sugar to vinegar for syrup, is three pints to a quart. The principal spices used in sweet pickle are cinnamon and cloves.

TOMATO SWEET PICKLE.

Slice green tomatoes, sprinkle a little salt, and let stand over-night. Soak till fresh, and scald in weak vinegar, with a little alum; then soak in fresh water half an hour. To five pounds tomatoes, add three pounds of sugar and one quart or three pints of vinegar—enough to cover fruit. After boiling till thick as you like, drop in fruit, and scald till clear; add mace and cinnamon to taste. Just before removing from the fire, add two pounds raisins, and boil till plumped out. Seal white hot.

MRS. LIZZIE D. EWING, Lewisburg, Tenn.

GRAPE PICKLE.

Take an air-tight jar, put a layer of bunches of Concord grapes, a layer of sugar, another of grapes, and so on until the jar is filled. Heat your vinegar, to which has been added spices, cinnamon, etc., and pour over the grapes. Seal while hot.

MISS EM. PERKINS, Anniston.

SWEET APPLE PICKLES.

Seven pounds apples, four pounds sugar, one ounce stick cinnamon, one ounce whole cloves, two quarts vinegar. Pare and core the apples, cut about one inch thick, and boil thirty minutes. Put the vinegar, spices and sugar in the kettle and let them come to a boil, then add the fruit, and as soon as tender, take off and put in self-sealing jars.

MRS. EDGAR WINTERS.

SWEET PEACH PICKLE—NO. 1.

Nine pounds clingstone peaches, three pounds sugar, one ounce cinnamon, one ounce cloves, one ounce alspice, one ounce mace, one quart apple vinegar. Heat vinegar and spices boiling hot and pour over peaches—every day for nine days.

MRS. DR. THETFORD, Talladega, Ala.

SWEET PEACH PICKLE—NO. 2.

Te every pound of pealed clingstone peaches, add one pound granulated sugar, one pint best apple vinegar. Let this simmer over a slow fire until well done. Turn the peaches often, to prevent leaving the seed. Seal in air-tight jars. Before cooking, add a clove to each peach. Improve by age.

MRS. M. E. MCCLURE, Lewisburg, Tenn.

SWEET PEACH PICKLE—NO. 3.

Eight pounds pealed peaches (on or off the seed), four pounds sugar, one pint vinegar, one tablespoonful each of cinnamon and cloves. Make syrup of sugar, vinegar and spices. Boil peaches in same until you can stick a straw through them. Put fruit in cans; boil syrup down until thick, then pour over fruit, and seal.

MRS. M. C. MCPHERSON, Anniston.

WATERMELON RIND SWEET PICKLE.

Pare off the green outside and cut away the soft inside; cut into small pieces and boil till tender in clear water. Remove, and drain the rind; to seven pounds of rind, add five of sugar. Return to the kettle and cover with good vinegar, boil till fruit is clear; then take out and place in jars. Continue boiling syrup till it is as thick as desired. At the second boiling, add one and one-half tablespoonfuls each of alspice, cloves and cinnamon, tied in small muslin bags.

MRS. L. BELLINGRATH, Anniston.

SWEET CUCUMBER PICKLE.

Three tablespoonfuls ground ginger, four tablespoonfuls celery seed, two tablespoonfuls ground cinnamon, four tablespoonfuls turmeric, one tablespoonful garlic, four tablespoonfuls pepper, two tablespoonfuls cloves, two tablespoonfuls mace, two tablespoonfuls alspice, three tablespoonfuls grated horse-radish, four pounds sugar, one-half pound ground mustard, one-half pound mustard seed. One peck cucumbers. Cut large ones across, use small ones whole. After soaking from the brine, boil in weak vinegar ten minutes; drain, and mix in spices. Put pickles in jars. The sugar in vinegar, and boil; then pour over pickles.

MRS. GEO. T. THOMPSON, Nashville, Tenn.

SPICED PEACHES.

Seven pounds peaches (pared and cut in half), three pounds brown sugar, one quart vinegar, one teaspoonful powdered cloves, one teaspoonful pounded cinnamon. Boil the spice, sugar and vinegar together for fifteen minutes; then add the fruit, and boil till soft.

CANTALOUPE SWEET PICKLE.

Take your cantaloupe, pare and slice; throw into brine, let stand twelve hours; put them in cold water for three hours; scald in alum water; soak in water two hours; scald in ginger tea. Take a pound of sugar to a pound of melon;

make a syrup, and boil until you can stick a straw through them, adding a tablespoonful of each kind of spice (tied in small linen bags) to the syrup. When cool, put in one pint of good cider vinegar to five pounds of sugar. Cut up two fresh lemons and add last thing.

Mrs. R. H. Stickney, Anniston.

CHILI SAUCE—NO. 1.

Three dozen ripe tomatoes, one dozen green peppers (chopped fine), one-half dozen white onions (chopped fine), two teacupfuls vinegar, two tablespoonfuls salt, eight tablespoonfuls sugar, one teaspoonful nutmeg, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful ginger. Scald, skin and slice tomatoes; add green peppers, and onions. Make syrup of vinegar and sugar—spices added. Boil until one-fourth is boiled away; stir well. Celery seed to taste. Seal while hot.

Mrs. J. B. Goodwin, Anniston.

CHILI SAUCE—NO. 2.

Twelve large ripe tomatoes (chopped fine), three green peppers (chopped), two onions, two tablespoonfuls salt, two tablespoonfuls sugar, one tablespoonful cinnamon, three cups vinegar. Peel tomatoes and onions, add the peppers with the other ingredients, and boil one hour. Bottle, and it will keep a long time. Stone jugs are better than glass cans. One quart of canned tomatoes may be used instead of fresh ones. This sauce is excellent, and more healthful than catsups.

Mrs. Leila H. Mablett, Anniston.

CUCUMBER SAUCE.

Grate one peck of grown cucumbers, put in a bag and drip all night. Season with onion, salt and pepper. Fill quart jars two-thirds full and add one-third good vinegar.

MRS. S. B. TRAPP, Anniston.

TOMATO CATSUP.

Two dozen ripe tomatoes, three small peppers, one-half teaspoonful cayenne pepper, one onion (cut fine), one-half cup sugar, two cups vinegar, one tablespoonful salt, one teaspoonful ginger, one teaspoonful alspice, one teaspoonful cloves, one teaspoonful cinnamon. Boil the tomatoes, cayenne and small peppers and onion together, until thick. Then strain the whole. Add vinegar and spices; set on back of stove, simmer slowly ten minutes; remove, and seal in glass bottles.

MRS. T. I. BOYNTON, Talladega, Ala.

PEPPER SAUCE.

One hundred peppers, one pound onions, a few cloves of garlic, one quart vinegar, one quart water, one tablespoonful of pulverized cloves, one tablespoonful alspice, one tablespoonful salt, two tablespoonfuls mustard, one tablespoonful black pepper, one pint vinegar. Take the peppers when just ripe; split open and take out the seeds; then cut up the onions and garlic, put them in a boiler with the vinegar and water, having first chopped the peppers. Boil the whole until soft; run through a sieve;

add the other ingredients; place over the fire, let come to a boil; then bottle for winter use.

MRS. JAS. W. LAPSLEY, Anniston.

GRAPE CATSUP.

Cook the fruit until soft, then sieve. To every half gallon of juice and pulp, add three teacups of white sugar, two tablespoonfuls of black pepper, two tablespoonfuls powdered cinnamon, one of alspice, and one-half tablespoonful of cloves, one pint of apple vinegar. Boil until as thick as tomato catsup. Use ripe fruit.

MRS. T. C. BLACK, Lewisburg, Tenn.

Beverages.

COFFEE.

It is impossible to make a "cup that will cheer" and leave the coffee in the canister. It is economy to buy good coffee, and it is economy to have a new coffee-pot often. Every day that the sun shines should the coffee-pot be sunned, and every other day it should be aired as well. Never leave the grounds in the pot longer than absolutely necessary; and if you have any appreciation for the aroma from a cup of best Java or Mocha, never use old grounds—leave such economy as this to the Chinaman. Some people maintain that dripped coffee is very superior to boiled coffee, but the receipt given below for boiled coffee will make an excellent beverage. Be sure to use freshly-boiling water for both coffee and tea.

BOILED COFFEE.

Use one tablespoonful ground coffee for each cup, and one for the pot, (always show respect to the coffee-pot, if you wish good returns).

Into the grounds stir a little beaten egg; put them into the pot and add a little cold water, so the egg will not coagulate when boiling water is added. For each tablespoonful coffee used, put one cup boiling water. As soon as the coffee boils up, put aside in a hot place and settle with a little cold water, poured through the spout.

DRIPPED COFFEE.

This is made in a coffee-pot especially for the purpose. Grind the coffee finer than for boiled coffee, and use same proportions of coffee and water. Put the grounds in the strainer in the pot, and pour boiling water on them. This drips slowly through the coffee to the receptacle below the strainer. Do not let this coffee boil, but keep it in a hot place. Use scalded milk with dripped coffee. If the coffee-strainer is coarse, or the coffee does not seem strong enough, pour it through the strainer a second time.

TEA.

Never boil tea, as this extracts the tanin. Make it of freshly-boiled water, and be sure that the water is boiling. To make one cup tea, use a light teaspoonful tea to one cup boiling water. A smaller proportion of tea is used when making several cups. Most housekeepers prefer to have the green and black tea mixed in equal proportions. Make tea just a few minutes before meals, else draw it at the table, as it is unwholesome when allowed to stand long. For hot tea, scald the tea-pot well, which should be of china.

Put in the tea and add a few spoonfuls boiling water. Let this draw for two or three minutes, then add as much boiling water as desired. Cover closely, so as to retain the aroma and strength. To have ice tea, strain the hot tea from the leaves and set it in a cool place. Serve with ice and lemon; sugar to taste.

MEXICAN CHOCOLATE.

One quart of milk, one-fourth pound Baker's chocolate, three eggs. Let the milk boil; melt the chocolate, and stir in the yolks of the eggs till it forms a smooth paste; then stir this into the boiling milk, and let the mixture boil up once, or until it thickens somewhat. Beat the whites stiff and stir into the chocolate, beating all the while. Serve at once.

Mrs. J. C. Keith, Anniston.

BLACKBERRY CORDIAL.

Let berries boil just enough to be able to squeeze well. To every quart of juice, add one-half pound sugar; boil and skim well. While boiling, add ginger, alspice, cloves and cinnamon to taste. Tie the spices in a bag, and do not let the juice boil long after adding the spices. When cool, add one quart of best brandy or whiskey to every gallon of the cordial.

Mrs. Annie F. Bowie, Talladega, Ala.

STRAWBERRY, RASPBERRY OR BLACKBERRY ACID.

Twelve pounds berries, five ounces tartaric acid, two quarts water, one and one-half pounds sugar to one quart juice. Dissolve the tartaric acid in boiling water and pour over the berries. Let stand twenty-four hours; then strain without bruising the berries. To each quart of juice, add one and a-half pounds loaf sugar. Let juice remain in a jar, or open vessel, for three days, stirring every few hours till sugar is dissolved, when it is ready to bottle. To use as a refreshing drink, put one-half goblet each of water and the acid, adding crushed ice.

MRS. R. G. BAKER, Anniston.

BLACKBERRY WINE—NO. 1.

To one quart of blackberries, add one quart of water. Let stand twenty-four hours, stirring it often. Strain through a sieve. To every gallon of the liquor, add two and one-half pounds brown sugar. Put into a cask; lay a piece of muslin over the bunghole, to keep out insects. Let it stand twenty-four hours, then cork tightly. Let it remain three months. Drain off into bottles or a clean cask. A lump of sugar in each bottle. The liquor should be drawn off without sediment. Water added to the sediment makes good vinegar.

MRS. W. H. WILLIAMS, Anniston.

BLACKBERRY WINE—NO. 2.

Over every gallon of berries pour one quart of boiling water, and let them stand for two or three weeks; then strain through a jelly-bag, and sweeten to taste. After standing for two or three weeks, cork and put away.

MRS. J. W. PHILLIPS, Anniston.

EXTRACT OF LEMON OR ORANGE.

Put the rinds into a bottle, and cover with alcohol. Cork tightly for two or three weeks. It will then be ready for use.

MUSCADINE WINE.

To every gallon of grapes, pour in one pint of boiling water. Mash the grapes well, and stir while pouring in water. Let stand twenty-four hours, then separate the juice from skin and pulp. To every gallon of juice, add three pounds of sugar. Cover, and let stand three days; then, if there is a scum on it, remove, and let stand three weeks; then bottle.

FRENCH RECIPE FOR ELDERBERRY WINE.

One quart berry juice, three quarts water, three pounds white or brown sugar. Bruise the berries and squeeze through a cheese-cloth bag, (a cider press does better). Dissolve the sugar thoroughly in the cold water; add juice, and mix well. Pour into a cask until it overflows the bunghole. Replenish the cask daily until fermentation ceases, or the liquid stops singing, which will be from four to six weeks. Cover the cork with a cloth, and set it loosely into the bunghole the first day, tightening it every day until it has to be pounded in. It can be bottled after four months, and will be ready for use in eight, but is better after a year, and improves with age up to four years, resembling old port. For a cask of five gallons, use twenty-two quarts of berries on stems, cut where main-stem branches for the fruit. Two quarts will replenish five gallons. Dead-ripe berries make richest wine. This is an excellent tonic for throat and lungs.

Mrs. O. E. Edwards, Anniston.

LEMONADE.

A half lemon for a glass is good proportion for lemonade. Roll the lemons well, and slice thin. Put a layer of lemon and sugar alternately—using, on an average, a tablespoonful sugar to a glass lemonade. Let this stand a few moments before adding the water. Serve with crushed ice and a slice of lemon in each glass. If the lemons do not slice nicely, strain the lemonade so that it will be free from pulp and seeds.

A REFRESHING BEVERAGE.

To a strong, well-sweetened lemonade, add sliced pineapple and oranges sliced thin, using the pineapple and orange generously. After standing about fifteen minutes, add ice, and serve. A teaspoonful well-beaten white of egg, sweetened, may be served on each glass.

UNFERMENTED WINE.

Express the juice of the grape as for jelly. Heat immediately to the boiling point. Bottle and seal.

SILVER TOP—(A TEMPERANCE DRINK).

Seven quarts water, three and one-fourth pounds white sugar, one teaspoon of lemon oil, one tablespoon of flour, the whites of five eggs well beaten, four ounces carbonate of soda, three ounces tartaric acid. Mix the first five ingredients well together. Divide the syrup, and add to one part the soda, and to the other the acid, and put in separate bottles. To use, put one tablespoonful of each of the syrups into separate tumblers, fill half full of crushed ice and water. Just before drinking, pour all in one tumbler.

Candy.

FRENCH CREAM CANDY.

To two pounds of granulated sugar add two grains of acid (tartaric, or citric). Dissolve in one and a-half pints of water; place on the stove. Candy cooks best in flat pans, because it boils more quickly in them. Stir till quite warm, and then do not stir again. Boil until a drop of the syrup falls solid in water; then take off immediately. Flavor and beat well until quite white and hard enough to mould with the hand. This is the foundation for any of the fancy creams. In preparing for chocolate creams, place the blocks of chocolate in a cup without water, and set the cup in a pan of hot water on the stove. Drop the balls of creamed candy into the chocolate one at a time, taking them out with a fork, on to sheets of buttered paper, to harden.

Miss Lester, Anniston.

CREAM FILLING FOR CANDIES.

Two and a-half cups granulated sugar, one-fourth cup of cream or milk. Mix these well in a pan and place on the stove. When it has come to a boil. let boil exactly four minutes. Remove from the fire, place the vessel in a bowl of cold water, and beat till the mixture whitens; then it is ready to mould. Work with it quickly, as it soon hardens. If flavoring is desired, add it just as you begin the beating. To make chocolate creams, mould the filling in any desired shape, and dip in melted chocolate. To make date candy, remove the seed from the date, and partially envelope the fruit with a layer of the filling. To make nut candy, shell the English walnuts and remove the meat in halves; put a layer of the filling between two halves.

MRS. R. D. CRUSOE, Anniston.

CANDY CREAMS—(WITHOUT COOKING).

Use confectioner's sugar. Take the white of an egg and stir into it the same bulk of water —that is, measure your egg in a glass, and having poured it out, measure the same quantity of water. Then beat in all the sugar it will take, and when quite thick, mould with your hands in such shape as you desire, and proceed as directed above in "Cream Filling for Candies."

WALNUT OR PECAN CANDY.

Remove the meat from the nuts, being careful that no pieces of shell remain. Butter some pans and spread a thick layer of nuts over the bottom. Put three cups sugar, moistened with one-half cup each of vinegar and water, in a sauce-pan and place to boil. Let boil till it "threads" when it is dropped from a spoon; then pour it over the nuts that have been put in the greased pans. Let remain till cold, then break in pieces.

ANOTHER NUT CANDY.

Use same proportions as for walnut candy. Parch peanuts, shell them and pound fine. Just before the candy is done, stir in the nuts rapidly and pour at once on greased platters. Mark into squares before it hardens.

CREAM CANDY.

Two cups sugar, one cup water, one tablespoonful of butter. Boil until it hardens when dropped into water; then pour out on a marble slab which has been well buttered. Before it becomes thoroughly cool begin pulling, and continue until it is impossible to pull any longer; then put back on the slab and let remain until it creams. In the summer it will cream immediately, but in the winter, unless kept in a warm place, it will require one or two days.

MISS MARY FRANKLIN, Anniston.

MOLASSES CANDY.

Take equal parts of good New Orleans molasses and brown sugar, and one tablespoonful of sharp vinegar. When it boils, skim well, and boil until it is brittle when thrown into water. Then pour into greased platters, and pull as soon as cool enough. This is the most wholesome candy a child can eat.

MRS. JAS. H. FRANKLIN, Anniston.

PINOCHE CANDY.

Two cups brown sugar, one cup molasses, one-half cup cream or milk, one-half cup butter, two cups English walnuts, chopped fine. Put all together, except nuts, and cook quickly, stirring all the time—about half hour will be sufficient. When nearly done, add walnuts, stir them in well; remove the candy from the fire, and beat till it sugars. This makes a fine caramel filling, by not cooking the mixture quite so long as for candy.

KITTIE M. CRUSOE, Bakerfield, Cal.

ALMOND MACAROONS.

Blanche half a pound almonds and mash them to a smooth paste, adding a little essence of lemon or rose water. Add one pound pulverized sugar and the beaten whites of three eggs. Work the paste well with the back of a spoon. Dip the hands in water, and form the mixture in balls the size of a walnut; lay these on buttered paper, an inch apart. Smooth them on top with the hand dipped in cold water. Bake the macaroons in a cool oven for three-quarters of an hour.

Miscellanies.

FOR THE INVALID'S TRAY.

CHICKEN BROTH.

The chicken should be nice and fat, whether young or old. Some prefer the pullet. The grandmother if in proper condition makes more broth. One-half of a fully-grown fowl will make a pint of soup. After the chicken has been dressed and carefully washed, divide in half—cutting up all the joints of the part you use, and break all the bones. Put it on in three pints of cold water and boil steadily until reduced to one pint. Skim carefully and often, so that not an atom of scum is left. If admissible, a tablespoonful of raw rice may be put in soup when first put on to boil. The rice should be thoroughly done, and left in the soup. Tiny squares of toast browned in the stove make a nice addition, if bread is allowed.

CHICKEN STEAK.

The breast of a nice tender pullet will make two steaks. After separating from the body, cut out the bone, dividing the breast lengthwise. Beat slightly with steak-hammer, and proceed as with broiled beefsteak.

CHICKEN JELLY.

Cut a chicken into small pieces, bruise the bones; put the whole into a stone jar and cover close. Set the jar in a kettle of boiling water, and boil for three hours. Strain off the liquid, season with salt, pepper, mace, etc. Return the chicken to the jar and boil again, and it will produce nearly as much jelly as before.

MRS. N. C. JORDAN, Anniston.

BEEF TEA.

Take two pounds lean beef (from the neck is preferable), cut into small bits, removing all fat; wash in cold water and drain. Have a patent boiler on the stove with boiling water in the water-pan; place the beef in the dry bucket, cover tightly, and leave to draw for one hour; then pour off the tea into a bowl, salt and pepper to taste; cover close, and set on the back of stove for quarter of an hour to steep.

MRS. H. KING, Anniston.

CORN-MEAL MUSH.

One quart water, one cupful corn-meal, two teaspoonfuls salt. Put the salt in the water, and when it boils, begin to sprinkle in the meal with one hand while stirring constantly with a spoon in the other hand. When all the meal has been stirred in, put on the lid and let simmer awhile with the steam shut in.

CRISPED CRACKERS.

Dot the crackers with bits of butter, and put them in the stove to toast three or four minutes. Cold biscuit, split and served in same way, make a nice dish for tea.

BOILED CUSTARD.

Use one egg, one cup milk, one tablespoon sugar, and flavor to taste. Beat the yolk and white separately, beating the sugar with the yolk. Let the milk come to a boil, and pour it gradually on the yolk, stirring constantly. Add the white, return the custard to the fire, and stir till it thickens. Flavor when cold.

A FEW SIMPLE REMEDIES.

AN EXCELLENT REMEDY FOR DIPHTHERIA OR TONSILITIS.

Make a tar poultice, using a mixture of mutton-suet and tar, half and half; spread between thin cloths and apply to the throat. The tar can be used without the suet, but some kind of grease will prevent blistering. The yolk of an egg has the same effect as the grease. The contributor of this remedy has known diphtheria and tonsilitis to be cured by this simple remedy.

FOR DYSPEPTICS.

There is a pleasant cure for indigestion that is not generally known. In countries where the price of pineapples is much higher than here the fruit is appreciated at something near its true merit. There are medical properties of the highest order in pineapple juice. Dyspepsia can be got rid of by a persistent use of this remedy, and a permanent cure may be affected. In throat diseases and in diphtheria it has seldom failed to give relief.

SPICE POULTICE.

The spice poultice is a growing favorite in the sick-room. It is pleasant to use and easily made. Mix together dry, one heaping teaspoonful each of ground ginger, cinnamon, cloves and flour. Moisten with hot water until of proper consistency to spread. Double and heat a piece of old cotton, spread the plaster on it, and cover with cheese-cloth. When cold, moisten with brandy cr whiskey, and reheat.

DRY POULTICES.

Heat corn-meal dry, taking care not to burn. Fill small bags, and apply where heat is needed, keeping one always near the fire, to supply the heat when the other has cooled. Fine in pleurisy or pneumonia.

GARGLES.

(1). Two tablespoonfuls salt in a glass of vinegar.

(2). A strong salt water.

(3). Chlorate of potash water.

SIMPLE REMEDIES FOR SICK HEADACHE.

(1). A pinch of salt held in the mouth till it dissolves will often cure a sick headache. Refrain from taking water for fifteen minutes afterwards.

(2). Drink one or two glasses of hot water—as much as you can take and as hot as you can take it.

COLD CREAM.

Use olive oil and white wax in the proportion of two-thirds oil to one-third wax. Get about ten cents worth of white wax; melt it, and stir in enough olive oil to make it the consistency of cream. Whip the oil while pouring it in, to prevent lumping. Add a few drops of perfume. When the mixture is cold, if it is not as soft as desired, melt it again and add more oil.

HOUSEHOLD HINTS.

HOW TO CLEAN AND CARE FOR SILVER.

One lady inquires about polishing silverware that has become much tarnished, and another writes that her napkin-rings of good silver turn black inside, and whiting will not remove the stain. After reading these letters I looked at my own napkin-rings and found that one of them—sterling silver—was rather black inside. I wet whiting with diluted ammonia water and rubbed for some time, but made little impression. Then I wet the whiting with undiluted ammonia water, and, after much rubbing, removed all the tarnish. It was evident that the inside of the ring had been neglected too long a time. Wetting the whiting in diluted household ammonia will usually cause all tarnish to disappear. I do not like to use it very strong on plated-ware. Coal gas and foul air tarnish silver. It is well to keep your ware in Canton flannel, but do not put it in bags made of ordinary flannel, because the sulphur in that cloth quickly blackens the metal.

TO CLEAN WOOLEN GOODS.

Use soap bark for cleansing woolen dress goods. Soak ten cents worth over-night in a pail of warm—not hot—water. In the morning strain and add two-thirds of it to the water in which the goods are to be washed, and, if very much soiled, a teaspoonful of ammonia, also. Pour the rest of the water in which the soap bark was soaked, into the rinsing water, wring well and hang out-of-doors where they will dry rapidly. When nearly dry, iron on the wrong side. The soap bark not only cleanses, but gives a little body to the material, such as new goods have.

TO CLEAN MIRRORS.

Clean mirrors with warm soapsuds, and rinse with warm water and ammonia; then rub them over with whiting tied in a piece of muslin, and polish with a chamois skin.

COFFEE AS DISINFECTANT.

The use of coffee as a disinfectant is generally known, but it is doubtful if the majority of people are aware of its true value in this direction. They probably know that it is handy and harmless; but besides these qualities it is really one of the most powerful and effective agents known, as has been shown by repeated experiments. In one case a quantity of meat was placed in a close room and allowed to decompose. A chafing-dish was then introduced and 500 grammes of coffee were thrown on the fire. In a few minutes the room had been entirely disinfected. In another room, the fumes of sulphureted hydrogen and ammonia were developed, and the smell—which no words can express—was destroyed in half a minute by the use of 90 grammes of coffee.

A GOOD FURNITURE POLISH

Consists of one ounce of linseed oil and two of turpentine.

HERE'S A GOOD THING.

To clean a white woolen shawl or cape, put some flour in a large pan and rub it very thoroughly into the article to be cleaned. Use plenty of flour and rub thoroughly but gently. Then take it out of doors and shake it until the flour is all out. It will take some time, but leaves the article as good as new, unless there are spots.

TO CLEAN OIL-FINISHED FURNITURE.

Use one teaspoonful of pure cider vinegar to one gill of pure raw linseed oil. Shake thoroughly. Apply with soft woolen rag, rubbing gently.

AGAINST WATER-BUGS.

No more successful warfare has been waged than by the persistent use of the "Fidelity

Salve," sold by druggists everywhere. A kind friend showed me once that there is a right way to apply this, opposed to the way which would naturally suggest itself; and this is to take a little splinter of wood and twist it around in the sticky substance until it has a little ball of it on the end, then apply it in sheltered places, as underneath shelves, and under tables, and anywhere out of sight. The bugs frequent such places, and do not often come out in the full light. Also, be careful not to put too much of it about; it seems to disgust them when left about in large quantities. I can fully endorse this remedy, if used as directed, because I have known it to *clear them out* of several infested houses.

MRS. J. W. LAPSLEY, Anniston.

ANOTHER REMEDY FOR WATER-BUGS.

Sprinkle pulverized borax on the shelves of your pantry under the papers, or in any other place where they are found. Many consider this an efficient remedy.

CARE OF THE BATH-ROOM.

The bath-room should have special attention daily, and once a week a thorough cleaning. A woolen carpet is not desirable for this room. The floor may be of tiles, or of hard wood, stained or painted, or be covered with lignum or oil-cloth. Of course, there must be a rug or two. The Japanese cotton rug is cheap and pretty for this purpose; or, one can make rugs from pieces of carpet. Each morning have the wash-basin washed clean and the bowl in the water-closet washed. If the bath-tub has been used, have it washed and wiped dry. Dust the room, and hang the soiled towels where they will dry before being put in the hamper provided for such things. Once a week give the room a thorough cleaning. Wash the toilet articles. Wash all the marble with soap and water, and if there be any spots that are not easily removed, put a little sand soap on the wash-cloth and rub the spot well. The bowl in the water-closet should have a good scrubbing with sand soap. Rub the bath-tub with whiting, wet with household ammonia, and then wash it with plenty of hot water and wipe dry. Never use for the bath-tub sand soap or any substance that would scratch, unless it be an enamel tub, in which case no harm will be done. Clean the faucets with whiting. Take a long-handled boot-buttoner and draw from the waste-pipes all the bits of lint that have gathered there. Dust the room and the floor, wiping very dry. Now lay down the rugs, which should already have been well beaten and aired.

TO GET RID OF MOTHS.

Salt is now pronounced to be, beyond all other things, the best exterminator of moths. Women in hospitals and large storage rooms have tried all remedies only to come back to common salt. For carpets, just previous to their storage, there is nothing better to keep out moths than to sweep them with salt—just the ordinary common, dry salt. Particles of salt remain in the carpet, and these keep out the moths.

ANOTHER MOTH PREVENTIVE.

Very few people understand the value of the leaves of the common China tree. They are one of the surest, among the many preventives used against this destructive insect. Having brushed and folded woolen articles, lay them thickly among the folds, and pack away. The berries are valuable for putting in rice, flour, or any commodity likely to be troubled by weevils. For this purpose they should be picked green.

A RELIABLE BED-BUG EXTERMINATOR.

One-half pint alcohol, one-half pint turpentine, one ounce of salamoniac, one ounce corrosive sublimate, one ounce camphor. Have the camphor dissolved in the alcohol before adding the other ingredients in the above order. Beds should be poisoned as early as the first warm days of February, certainly by the first of March.

ANTS.

"Eternal vigilance is the price of freedom"—from ants! But I have known them to be successfully kept at bay by the following: Procure a nickle's worth of corrosive sublimate; dissolve in about eight ounces of cold water. Keep the bottle hung on a high nail (as it contains a deadly poison). Get a ten-cent paint brush and keep it tied on to the neck of the bottle, so as to prevent its use for any other purpose. Every time your pantry or safe shelves are scoured, paint all around the edges with this mixture.

Tie strings which have been saturated with it around your safe-legs, cake-boxes or receptacles of provisions, being very careful not to let anything touch the wall—for these watchful little creatures will make a bridge of a hair.

TERMS USED IN COOKERY.

Broil—To cook over coals, with the heat applied directly.

Braise—This very popular term in French cookery was also well known to "Aunt Dinah," who cooked her meat in the open fireplace, with coals on top and underneath the vessel. Briefly, to braise is to cook meat in a covered vessel with little or no water. It is a simmering process, the meat not being permitted to tumble about as in boiling. Meat properly braised has become a rich brown, cooked in its own gravy.

Baste—To drip gravy or melted butter over roasting meat.

Dice—To cut in small blocks or cubes.

Grill—To broil.

Lard—To draw full of strips of fat bacon. Larding-needles can be purchased and will expedite this process.

Plump—To steam or scald for the purpose of "filling out" oysters or fowls.

Deviled—Deviled meat is that which is minced and cooked with condiments.

Meringue—The frosting served on pies or custards.

Simmer—To cook slowly, without reaching boiling point.

Breaded--Dredged with pepper and salt and dipped in beaten egg or melted butter, then in bread-crumbs, repeating the process till a good coating of crumbs is obtained; then fry.

Patties—Very small pies or pastries.

WEIGHTS AND MEASURES.

2½ teaspoonfuls	make	1 tablespoonful
4 tablespoonfuls	"	1 wine-glassful
2 wine-glassfuls	"	1 gill
2 gills	"	1 teacupful
2 teacupfuls	"	1 pint
4 teaspoonfuls	"	1 ounce
1½ tablespoonfuls granulated sugar	"	1 ounce
2 tablespoonfuls flour	"	1 ounce
1 pint loaf sugar	weighs	10 ounces
1 pint brown sugar	"	12 ounces
1 pint granulated sugar	"	16 ounces
1 pint wheat flour	"	9 ounces
1 pint corn-meal	"	11 ounces
10 ordinary eggs	about	16 ounces
A piece of butter the size of an egg		1½ ounces

NOTE.

The following is a table of measures and weights, which will be found useful in connection with the receipts:

1 quart of flour	1 pound
2 cupfuls of butter	1 pound
1 generous pint of liquid	1 pound
2 cupfuls granulated sugar	1 pound
1 pint of finely chopped meat, packed	1 pound

The cup used is the common kitchen cup, holding half a pint.

Suggestions for Serving.

"One moral's plain, without more fuss:
Man's social happiness all rests on us;
Through all the drama * * * *
Love gilds the scene and women guide the plot."

A woman with means and abundance of time can summon a caterer and florist on very quick notice and serve a feast for eye and appetite fit for the gods. This article is for the wise woman of small means who looks well to the ways of her household; one who has the ambition of every true woman —that of being what Ruskin terms a queen in her home. She knows that next to the food for the soul, the most important consideration to give comfort and happiness to her family, is to expend time and thought in preparing food for her table, however simple her menu. She realizes that the time spent in making the table æsthetic and beautiful is not lost. Her husband will call her blessed; 'tis then her children receive impressions refining, elevating and lasting.

While the practice is not ordinarily followed, there is much to be said in favor of serving even the every-day meal in courses and preparing the food with as much care as for company. A clever Southern woman — the wife of a prominent lawyer in South Alabama — began housekeeping in a humble way, but determined to have her meals served daintily, and in courses. She had but one set of china and one servant, but managed to train her servant to steal noiselessly out of the dining-room and wash the plates between the courses.

Every dinner should begin with spotless napery, sparkling glassware, gleaming china, shining silver, carefully-filled cruets, nicely arranged forks, knives and spoons, and should be decorated, if with only a small jardiniere of ferns.

The custom of carrying out one color in decorating the table for company luncheons or dinners is a very pretty one. An ingenious hostess can have an artistic luncheon in spring, with ferns and wild flowers for adorning the table; in summer, the roses are at her command; in the fall, their modern rival, the chrysanthemum; in winter, the greenhouse plants.

For very elaborate dinners, the most effective and beautiful combination is made with candelabra and flower decoration combined. The table linen of today is most exquisite in design. There are damasks in marguerites, lillies, strawberries, etc., and the housekeeper with ideals will select a cloth to represent some sentiment she may wish to convey to some guest in serving a luncheon or dinner. She seeks to make her inanimate things reveal a special meaning to some honored guest.

In our cultured southland there are very few ladies who are not skilled in arranging or "setting" their tables in the most modern style, but it may be well to give some rules that are commonly observed.

Always use a thick baise under the tablecloth, to prevent noise.

A round table is often used for a company of six or eight; a square table is preferred for a large dinner company. Many think the round table can be decorated more tastefully, and is more convenient for entertaining.

Lay your cloth—which must be spotless and without wrinkle—with the greatest care.

Put as many knives, forks and spoons by the side of each plate as will be needed for the different courses. Put the forks on the left, and knives and spoons on the right side of the plate.

The napkin can then be placed at each plate, and within its folds, or on the top of it, a piece of bread, or a penny roll.

Then put a piece of ice in a glass at each plate, ready to be filled with water just before the guests are seated.

At opposite sides of the table put the salt and pepper stands to be used, if necessary.

Olives are put in a rather deep glass dish, with broken ice around them, aud are kept on the table until after the meat course.

Salted almonds are placed in individual dishes at each plate, or arranged in fancy dishes on the table.

Select some color for decorations. If pink, let the centerpiece be a basket of blushing roses. Lay in studied carelessness long-stemmed roses over the cloth. The decoration of the chandelier, and the table with ribbons (the color of the flowers) is a matter of taste, and the souveniers can be inexpensive, or left off, at the discretion of the hostess.

The selected color can be carried out in the servants' dress, in the lamp-shades, cakes and ices.

This monochrome is restful and pleasing to the eye.

When dinner is ready, have the butler or maid announce it. Do not ring a bell.

When guests are seated, the butler can bring in the soup (that has just been brought to the boiling point) on a salver, and put it at each plate, The butler should remove the plate as soon as a guest has finished—quietly, not hurriedly—to save time; and when the last is removed, bring in the next course—fish—which has been arranged in the kitchen during the soup course.

It is a simple routine. Proceed in the same way with the entrees, meat course, etc.

There should be no confusion or anxiety expressed by tone or look between hostess and servant.

Use the crumb-scraper before the dessert is served.

After fruit is served, place finger-bowls at each plate, that have been already arranged on the side-table.

When coffee is served, the butler can leave the dining-room.

At small dinners it is more home-like for the host to carve, and the hostess to serve the soup, salad and dessert, but for large dinners the butler can serve the courses more expeditiously from the kitchen or butler's pantry.

The charm of any dinner is not in the quantity of dishes, but in the quality.

It is well to prepare as many dishes as possible the day before. The hostess can then give her personal attention to her menu, and on the morrow will be free from care, and ready to enter into the festivity of the occasion.

Menus.

DINNER FOR TWELVE.

Tomato Soup (five pints)
Baked Pompano (four or five pounds)   Cream Potatoes
Chicken Patties
Fillet of Beef, Larded (three pounds), Mushroom Sauce
Cauliflower, Cream Sauce
Sweetbreads (six)   French Peas (two cans)
Potato Salad, Garnished with Nasturtians
Ice Cream (one gallon)
Nuts   Bonbons
Crackers   Cheese   Coffee

DINNER FOR TWELVE

Oyster Soup (two quarts)
Sardine on Toast
Chicken Croquettes   French Peas
Roast Turkey, Cranberry Sauce
Asparagus   Celery   Boiled Rice
Lettuce Salad   Mayonnaise
Frozen Pudding   Cake
Crackers   Cheese   Coffee

LUNCH FOR TEN OR TWELVE

Bouillon
Oysters on Block of Ice
Sweetbreads French Peas
Lamb Chops, Tomato Sauce Chicken Salad, Nasturtians
Neapolitain Ice Cream
Fruit
Chocolate Whipped Cream
Bonbons

LUNCH FOR TEN

Steamed Oysters on Half Shell
Lettuce, Hard Boiling, Mayonnaise Dressing
Quail on Toast
Macaroni
Pineapple Sherbet Cake Chocolate
Whipped Cream

DUTCH LUNCH

Sausage Cheese Rye Bread
Sardines Olives Crackers
Salmon Lemon Butter Bread

(Serve in small wooden dishes)

DINNER OR LUNCH FOR SIX OR EIGHT

Puree of Peas
Tenderloin Steak, with Mushrooms
Sweet Potatoes Peas
Watercress French Dressing
Spanish Cream
Crackers Cheese Coffee
Bonbons

St. Julienne
Roast Mutton, Sauce Potatoes au Gratin, Tomatoes
Lettuce and Cucumber Salads
Charlotte Russe
Fruit Coffee

Corn Soup
Roast Duck with Cranberry Sauce
Spinach Artichokes
Cabbage Salad
Coffee Ice Cream
Crackers Cheese Coffee

BREAKFAST (WINTER).

Bananas and Cream
Broiled Steak Stewed Potatoes
Graham Rolls
Baked Apples with Cream
Broiled Fish Potatoes au Gratin
Corn Muffins Tea and Coffee

Oat-meal
Sausage Hominy Fried Potatoes
Corn Gems Tea and Coffee

Grape Fruit
Oat-meal with Sugar and Cream
Turkey Hash on Toast Omelette
Biscuit Tea and Coffee

Hominy
Mutton Croquettes Sliced Tomatoes
Hot Rolls Tea and Coffee

BREAKFAST (SUMMER)

Cantaloupe
Cracked Wheat with Cream and Sugar
Mutton Chops Fried Potatoes
Muffins Coffee

Strawberries
Broiled Chicken on Toast Scrambled Eggs
Sliced Tomatoes
French Bread Coffee

Soft Peachs and Cream
Fried Chicken Hominy Omelette
Coffee Syrup and Cakes

FOR A WINTER DAY.

BREAKFAST

Oat-meal
Baked Hash Poached Eggs
Cream Potatoes
Flour Muffins Coffee

LUNCH

Cold Sliced Ham
Graham Bread Apple Sauce
Ginger-bread Tea

DINNER

Cream of Oysters
Roast Beef Mashed Potatoes
Opossum Sweet Potatoes
Lemon Charlotte
Sweet Wafers Coffee

FOR A SUMMER DAY.

BREAKFAST

Fruit
Oat-meal with Sugar and Cream
Bacon and Eggs Baked Potatoes
Rolls Coffee

LUNCH

Cold Turkey Corn Omelette
Sliced Tomatoes
Wafers Fresh Buttermilk Ice Tea

DINNER

Consomme
Broiled Chicken Peas
String Beans Beets
Cold Slaw Watermelon
Coffee or Chocolate

Contributors.

Mrs. T. G. Bush . . Anniston.
" P. B. Brown " "
" R. G. Baker " "
" L. Bellingrath " "
" M. W. Briggs " "
Miss E. V. Bristow " "
Mrs. W. H. Boynton. Talladega
" Sydney J. Bowie " "
" T. C. Black . . Lewisburg, Tenn.
" J. M. Caldwell Anniston.
" R. D. Crusoe " "
" H. B. Cooper " "
" Wm. H. Chaddock "
" S. V. Cater " "
" Samuel Clopton " "
Miss Cara E. Coffin . Pontotoc, Miss.
Mrs. M. Cruikshank . . Talladega, Ala.
" Wm. A. Davis . Anniston.
" E. E. Elam " "
" O. E. Edwards " "
" Lizzie D. Ewing . Lewisburg, Tenn.
" W. M. Elgin . . Piedmont.
Miss Josie Elgin " "
Mrs. J. A. Edwards . Talladega.
" M. A. Frye . . Anniston.
" J. H. Franklin " "
Miss Mary Franklin " "
Mrs. J. B. Goodwin . Anniston
" M. V. Gray . . Frankfort, Kentucky.
" C. C. Huckabee . Anniston
" T. L. Houser " "
" C. J. Houser " "
" Hugh Haralson " "
" H. Hammond " "
" M. A. Holbrooke " "
" A. H. Henderson . Bailey Springs, Ala.
" Jas. Jackson . Tuscumbia.
" N. C. Jordan . . Anniston.
" W. H. Johnston " "
" Lewis Jemison " "
" James Keith " "
" Julian Keith " "
" Sam Kennedy " "
" J. H. King " "
" Ray Knight " "
" J. B. Knox " "
" J. C. Knox . . Talladega.
" A. O. Lane . Birmingham
" O. T. Letcher . Anniston.
" J. W. Lapsley " "
Miss Isabel Lapsley " "
" Zaidee Lapsley " "
Mrs. Robt. Lapsley . Greenville, Virginia.
" Ro. Lapsley . . . . Selma.
" J. H. Martin . Birm'ham.

Mrs. Jos. McLester Birm'bam.
“ R. McMillan . Talladega.
“ Knox Miller “ “
“ F. McAlpine “ “
“ M. D. McCollister . Piedmont.
“ Robt. McKee . Piedmont.
“ Mrs. A. D. McClure . Wilmington, N. C.
“ M. E. McClure . . Lewisburg, Tenn.
“ L. McCaa . . . Anniston.
“ R. McCalley “ “
“ L. H. Mabbett “ “
“ W. L. Mosely “ “
“ Jennie Miller, “ “
“ McPherson “ “
“ M. Ledbetter “ “
“ J. W. Phillips “ “
Miss Em. Perkins “ “
Mrs. Frank Pettus . . . Selma.
“ F. W. Pierce . Atlanta, Ga.
“ T. W. Plowman . . Talladega.
“ O. M. Reynolds . Anniston
“ T. L. Robinson “ “
“ W. P. Robertson “ “
“ R. J. Riddle “ “
“ W. Rogers “ “
“ Algernon Reese . . Charlotte, N. C.
“ W. W. Stringfellow . Anniston,
“ A. H. Shepperd . Anniston
“ J. C. Sproull “ “
Mrs. J. W. Stillwell Affniston.
Mrs Mary Sexton “ “
“ H. Sterne “ “
“ A. H. Smith “ “
“ E. R. Smith “ “
“ P. G. Smith “ “
“ J. H. Swain “ “
“ R. H. Stickney “ “
Miss Electra Storrs “ “
Mrs. Wm. Storey . Talladega.
“ W. H. Skaggs “ “
Miss C. Skaggs “ “
“ J. Skaggs “ “
Mrs. Dr. Sholl . . Birmingham
“ Alf. Truitt . . Anniston.
“ S. B. Trapp “ “
“ H. Bond Tyler “ “
“ R. N. True . Mt. Dora, Fla.
“ R. C. Tremain “ “
“ W. T. Thetford Talladega
“ G. Thompson . . . Nashville, Tenn.
“ W. T. Willson . . Anniston
Miss N. Williams “ “
Mrs. H. Weatherly “ “
“ Wm. Woods “ “
“ John Ware “ “
“ J. B. Whetstone “ “
“ Edgar Winters “ “
“ J. B. Woodward . . Talladega.
“ Kate Weakley . . . Nashville, Tenn.
“ Joe R. West . . Nashville, Tenn.

INDEX.

SOUPS.. 5

Caramel or coloring, egg balls, celery, bean, green pea, barley, white, oyster, corn, potato, Camilla's tomato, St. Julien, chicken, turkey, soupe-maigre, vegetable, gumbo, bouillon, mullagatawny........ 5–14

FISH AND OYSTERS............................. 17

Baked shad, fried, boiled, creamed, salmon, salt cod fish, cod fish balls, cod fish a la creme, picked-up cod fish, hard shell crab, broiled mackerel, clam chowder, creamed lobster, fish au gratin, fish roe, fried roe, fried oysters, stewed oysters, oyster patties, broiled oysters, pickled oysters, creamed oysters, minced oysters, oysters on half shell, escalloped oysters, oysters with butter and sauce, oysters on a block of ice.............................. 17–27

MEATS...... 31

How to cure a ham, boiled ham, stuffed ham, ham balls, another way to serve ham, fried ham, ham and rice pudding, roast turkey, roast goose, boiled turkey with celery, roast duck, broiled quail or chicken, boiled chicken, roast beef, broiled steak, fried steak, stuffed beefsteak, veal cutlets, spiced

round, leg of mutton a la venison, beef loaf, scrapple, sausage meat, breakfast bacon, Mexican dish, liver pudding, liver mush, souse, tripe in batter... 31–45

MEAT AND FISH SAUCE........................ 47

Parsley, drawn butter, tomato, curry powder, mint, maitre d'hotel, mushroom, sauce a l'Huile, sauce verte, caper, celery 45–50

ENTREES.. 53

Filet of beef, chicken anonyme, pressed chicken, fried chicken with tomatoes, chicken souffle, mutton croquettes, chicken croquettes, salmon croquettes, oyster croquettes, curry of chicken, sweetbreads, baked sweetbreads, sweetbread sautes, milinaise, sweetbread croquettes, sweetbread fritters, fruit fritters, veal loaf 53–61

SALADS 63

Chicken, potato, salmon, tomato, celery, mayonnaise dressing, mustard dressing, cold slaw, lobster, red vegetable, mackerel........................ 63–69

VEGETABLES 71

Rice, okra, grits, macaroni, summer squash, fried corn, potato chips, potato fritters, potatoes au gratin, potatoes hashed in cream, boiled onions, Boston baked beans, boiled cabbage, baked cabbage, stewed celery, cream sauce, candied sweet potatoes, sweet potato pone, baked egg plant, baked cauliflower, fried egg plant, string beans, butter beans, tomato fritters, escalloped tomatoes, corn oysters, green corn pudding, succotash, vegetable pie, stewed oyster plant........................ 71–81

EGGS 83

Boiled, scrambled, poached, sur le plat, pickled, German omelet, mushroom omelet, delicate omelet, sandwich, cheese fondu, stuffed, cheese and egg souffle, gems, egg and cheese salad 83–88

PIES AND PUDDINGS 91

Pastry, puff paste, apple pie, cream pie, custard pie, citron pudding, cocoanut custard, delicious pie, cup custard, sweet potato custard pie, chess cake, cherry pie, egg custard, milk custard, fanchonettes, Virginia lemon pie, lemon pie, lemon pudding, mince meat, mock mince pie, Marlboro pie, pineapple custard, pumpkin, strawberry short cake, vinegar roll, cheese straws, Carolina, Delmonico, cottage, sauce for cottage pudding, feather cake, batter, snow, tapioca, floating island, New Orleans, orange, trifle, orange roley poley, fig, meringue, steamed raisin, plum, strawberry sauce, chocolate sauce, sauce for sponge cake, sauce, hard sauce, apple sauce, wine sauce, cottage sauce, Christmas plum pudding..... 91–111

CAKE 115

Fruit cake, everlasting, black fruit cake, white fruit cake, black, chocolate caramel, cup, chocolate, chocolate cream, caramel, marbled chocolate, butter pound cake, marble, fine sponge, corn-starch, plain, white pound, silver, gold, white, watermelon, sponge, lady, white mountain, pineapple, a quick layer, chocolate filling for, mock sponge, bride, cinnamon, angel, almond, pansy, nut, ice cream, hickory nut, sweet wafers, silver or delicate, Minnehaha, ribbon, lemon jelly, orange, crullers, soft ginger bread, ginger sponge (without eggs), sweet wafers, tea cakes, ginger cakes, ginger snaps, Mrs. Tidwell's cookies, doughnuts, ginger snaps, Grantham ginger cookies, Bermuda witches, white cake, jam, trifles, boiled icing, caramel icing............115–137

BREAD 141

Yeast cakes, Aunt Elsie's light-bread, hop yeast, bread with potato sponge, salt rising, pocket books, rusks, excellent brown bread, Boston brown bread, graham, Grandmother's Sally Lunn, Sally Lunn with yeast, Sally Lunn with yeast powder, beaten biscuit, owendaw, egg-bread, mush egg-bread, good corn-bread, plain corn-bread, Virginia batter, risen corn-meal batter bread, muffins, oatmeal muffins, puff cakes, popovers, English muffins, crackers, split bread, plain wafers, batter cakes, flannel cakes, breakfast cakes, buckwheat cakes, Tennessee corn-meal cakes, Mrs. Rutherford's zephyr wafers, Johnny cake, waffles............................141–155

DESSERTS.. 159

Vanilla ice cream, mock cream, ice cream, orange ice cream, apricot cream, peach ice cream, lemon ice cream, chocolate ice cream, creme glace au sucre bruler, caramel cream, pineapple sherbet, orange ice, lemon sherbet, lemon ice, orange jelly, coffee jelly, mock ice cream, Spanish cream, Charlotte Russe, orange charlotte, Paris pudding, orange souffle, spiced apples, apple compote, Charlotte Russe (without eggs), Charlotte Russe, orange baskets, snow cream, prune whip, Newberne sylabub, cream meringue 159–174

FRUITS.. 177

Bananas, pineapples, to serve pineapples, ambrosia, watermelon, cantaloupes, grapes, raspberries and strawberrtes, iced apples, oranges, strawberries...177–179

PRESERVING 181

Peach preserves, green preserves, fig preserves, pear preserves, plum preserves, peach leather, blackberry jam, orange marmalade, grape jam, passion apple citron, easy and good way of preserving..181–188

JELLIES AND JAMS 188

Lemon jelly, cranberry jelly, apple jelly, crab-apple jelly and jam, muscanine jelly 188–191

PICKLES AND KETCHUP 195

Sour pickles, yellow pickles, piccalilli, chow chow, Higdon salad, mangos, cucumber pickles, Spanish pickles, sweet pickles, tomato sweet pickles, grape pickles, sweet apple pickles, sweet peach pickles, watermelon rind sweet pickle, sweet cucumber pickle, spiced peaches, cantaloupe sweet pickles, chili sauce, cucumber sauce, tomato catsup, pepper sauce, grape catsup 195–207

BEVERAGES 209

Coffee, boiled coffee, dripped coffee, tea, Mexican chocolate, blackberry cordial, strawberry, raspberry or blackberry acid, blackberry wine, extract of lemon or orange, muscadine wine, French receipt for elderberry wine, lemonade, a refreshing beverage, unfermented wine, silver top 209–215

CANDY 217

French cream candy, cream filling for candy, candy cream (without cooking), walnut or pecan candy, another nut candy, cream candy, molasses candy, Pinoche candy, almond macaroons 217–220

MISCELLANIES—INVALID'S TRAY 223

Chicken broth, chicken steak, chicken jelly, beef tea, corn-meal mush, crisped crackers, boiled custard. A Few Simpe Remedies.—For diphtheria or tonsilitis, for dyspeptics, spice poultice, dry poultice, gargles, simple remedies for sick headache, cold cream. Household Hints.—How to clean and care for silver, to clean woolen goods, to clean mirrors, coffee as disinfectant, a good furniture polish, here's a good thing, to clean oil-finished furniture, against water-bugs, another remedy for water-bugs, care of the bath-room, to get rid of moths, another moth preventive, a reliable bed-bug exterminator, ants, terms used in cookery, weights and measures, note 223–234

SUGGESTIONS FOR SERVING......................... 235

MENUS.. 239

Dinner for twelve, lunch for ten or twelve, lunch for ten, dutch lunch, dinner or lunch for six or eight, breakfast (winter), breakfast (summer), for a winter day (breakfast—lunch—dinner), for a summer day (breakfast—lnnch—dinner) 239–243

CONTRIBUTORS 245

SUPPLEMENT.

SCOLLOPED SWEETBREADS.

Boil until thoroughly done; skin, and remove all fat. Sauce: One tablespoon butter, one tablespoon flour, one-half pint milk. Melt the butter in a sauce-pan, stir in flour; warm the milk and stir it in gradually, letting it cook until flour is done; season with salt and pepper to taste. Pour the sauce over the sweetbreads; place in baking-dish or individual dishes; sprinkle bread-crumbs on top, and put in oven to brown.

Mrs. Weakley, Nashville.

CREAMED BEEF.

Three pounds of lean beef, boiled and chopped fine. Mix with this the sauce used for sweetbreads, with a little Worcestershire sauce. Serve in a baking-dish, with bread-crumbs on top.

TIMBALS.

Two cups of cooked chicken, chopped fine and rubbed to a paste; one cup of soft bread-crumbs, two-thirds cup of butter. Rub them well together and season with one teaspoon of salt, one-fourth teaspoon of pepper, one-half teaspoon of onion juice, one teaspoon of celery salt, two teaspoons of lemon juice, one teaspoon of chopped parsley. Pour over this mixture one egg, beaten lightly, and one-half cup of hot milk. Line the moulds with grated hard-boiled eggs. Steam twenty-five minutes.

MRS. WEAKLY, Nashville.

ESCALLOPED CHICKEN.

One chicken, boiled and cut fine; one can of mushrooms, cut up and scalded; one set of sweet-breads, boiled in salt water fifteen minutes, well skimmed and cut fine. Mix in a baking-dish and add the following: One large cup of scalded cream, two tablespoons of flour and one of butter rubbed together smooth and dissolved in the hot cream. Add salt and pepper, and as much ground cloves as can be held on the point of a penknife. Sprinkle bread-crumbs over it, and let brown for half an hour. Serve in shells, if preferred.

CHICKEN PATTIES.

Two cups finely-chopped chicken, one-fourth of a cup of chopped ham, four tablespoonfuls sifted bread-crumbs, four tablespoonfuls lemon juice, one tablespoonful of minced parsley, one teaspoon of capers, one teaspoon of salt, a pinch of cayenne, hot milk to make the mixture moist. Line the patty-pans with puff-paste, pour the chicken in, and cover partially with the paste. Bake in a quick oven.

NOODLES.

Whip together one egg until light; roll thin, and then roll up and cut into rings. Drop into boiling water, or turkey-broth, a few minutes. Season with salt and butter.

DINNER BREAD.

One pint of pearl meal, one-fourth teaspoon of soda, one teaspoon of lard, one of salt. Mix, and scald with hot water. but not too hot; then add buttermilk until it is quite soft enough to make into pones. Put on baker, and place immediately in hot oven and bake.

EGG AND CHEESE SALAD.

Slice a dozen hard-boiled eggs, and put a layer of eggs in a dish. Grate on a thick covering of cheese, then another layer of eggs—alternating with the cheese, till the eggs are used up. Sprinkle over top some fine-chopped pickles. Pour over it all a salad dressing, or sauce, and again cover with grated cheese.

Mrs. Lizzie D. Ewing, Lewisburg, Tenn.

SALTED ALMONDS.

Salted almonds prepared at home always seem better than those purchased at the confectioners', perhaps because they are usually fresher. One only needs to blanch them, and to each half-pint add one tablespoonful of melted butter and a teaspoonful of fine salt; stir well, and then spread the nuts in a shallow cake-pan, baking in a rather cool oven until the almonds become brown (about twenty minutes); then take from the oven and spread on a platter to cool.

NEAPOLITAN MOUSSE.

One quart of cream, one teacup of sugar, one-third pint of gelatine, six tablespoons of sherry wine, one-half pound of candied cherries. Soak the gelatine in one-third of a cup of cold water, add one-third cup of hot water; whip the cream well, and drain; sprinkle the ——— into the cream; add wine and gelatine. Mould or freeze. The mould can first be lined with sherbet, or served with a sherbet after being moulded.

MRS. WEAKLY, Nashville.

STRAWBERRY ICE.

Two quarts of berries, mashed slightly; one quart of water, one and one-half pounds of sugar. Put in freezer and freeze. Peaches or other fruits may be used in the same way.

FROZEN PUDDING.

One pint of milk, two cups granulated sugar, one-half cupful flour (scant), two eggs, two tablespoonfuls gelatine, one quart cream, one pound of French candied fruit, four to eight tablespoonfuls wine. Let the milk come to a boil; beat the flour, eggs and one cupful of sugar together until very light, and stir in the boiling milk. This must cook thoroughly until it looks almost like starch—the cook book says twenty minutes, but the time varies according to the vessel and the heat of the fire. Into this cooked mixture stir the gelatine, which has previously been soaked an hour or two in water. Set away to cool, then add the cream, already sweetened with the remaining cupful of sugar, and flavored with the wine, and whipped until it is light and foamy. Turn into the freezer, and freeze until half solid; add the candied fruit, and finish freezing. One-half pound of fruit will answer. Serve with or without whipped cream.

Mrs. W. W. Stringfellow, Anniston.

LEMON CHARLOTTE.

Six lemons, one-half box Cox's gelatine. Make a sweet lemonade; add the gelatine, already dissolved in water. Freeze in a mould, and serve with whipped cream.

Mrs. J. C. Knox, Talladega.

AMBROSIA.

Six oranges, one-half pound pulverized sugar, two large cocoanuts. Peal the oranges carefully, so as to get each division without being broken. With a sharp knife cut each division, and take out the seeds. Lay this upon the grated cocoanut, which has been previously sugared. Let stand all night, then put in glass dish, reserving some cocoanut to grate on top to look like snow. Always break the cocoanut two days before using, and let it dry out thoroughly. Do not use the milk in the cocoanut. This is enough for six people.

Mrs. J. C. Knox, Talladega.

QUEEN OF PUDDINGS.

One pint sweet milk, with sufficient grated bread to absorb it; four eggs, leaving out the whites of two; one teacup granulated sugar, half teacup butter, melted and mixed thoroughly with ingredients. Flavor with nutmeg. Put in moderate oven, and bake till well set. Remove from oven, spread jelly over the top, then the two remaining whites beaten stiff with one tablespoonful sugar, and set again in oven till a delicate brown. Serve warm, with or without sauce.

MRS. H. T. DICK, Newmarket, Tenn.

FLOUR MUFFINS.

One pint of buttermilk, into which stir one-half teaspoonful soda, and pinch of salt, one egg, and flour enough to make a thick batter. Have moulds hot, grease them lighty and pour half full of batter, and bake in quick oven. The secret of good muffins is in not having the batter thin, but thick. Must be thick enough to hold its weight after rising.

MRS. H. T. DICK, Newmarket, Tenn.

AN EXCELLENT AND SIMPLE ICE-CREAM.

Measure sweet milk in an ordinary size tumbler. To each tumbler of milk use two tablespoonfuls of sugar. To two tumblers of milk one tablespoonful corn-starch. To three tumblers of milk one egg. Put milk on to heat, leaving out enough to mix starch in. Stir sugar and eggs together, and when milk has reached boiling point, stir in starch, which will cause milk to thicken just enough to taste smooth. Then stir in sugar and eggs, and lift from stove and pour in vessel to cool. Before freezing, stir in one pint of cream, sweetened allowing pint of cream to six tumblers of milk. Flavor to taste.

Mrs. S. P. Kennedy, Anniston.

Six tumblers of milk, two eggs, three tablespoonfuls of sugar and a pint of cream, sweetened, will make almost three quarts of cream.

WHEN YOU NEED ANYTHING IN

CLOTHING

FOR MEN, BOYS AND CHILDREN,

THE FAMOUS

Is the place to buy them. A complete line of

Gents Furnishing Goods and Hats.

Our prices are low, and satisfaction to purchaser or your money back.

TPE FAMOUS,

Cor. Noble & 10th Sts. ANNISTON, ALA.

J. L. WIKLE,

Wholesale and Retail Druggist,

Annislon, Alabama,

Keeps Constantly on hand a full line of
Standard Drugs, Chemicals, Perfumery, Soaps,
Combs, Brushes, Paints, Oils, Glass,
Garden Seeds, Etc.

The Best Quality Spices and Flavoring Extracts for Culinary Purposes.

ALWAYS ON HAND.

Orders by mail or otherwise will receive prompt attention.

PIANOS, ORGANS,

Sewing Machines from $15 Up,

BICYCLES AND TYPEWRITERS,

For Sale on Easy Payments.

All kind of small Musical Instruments.
Large stock of Sheet Music and
Music Books. Write for
Catalogue and Prices.

A 2 Cent Stamp May Save You $25.00

E. E. FORBES,

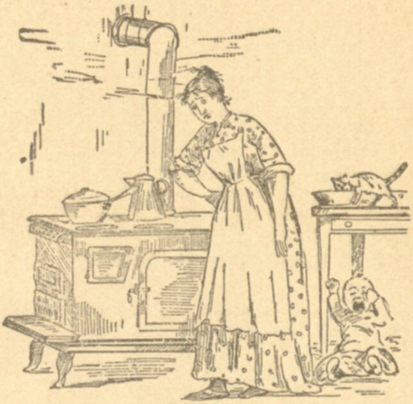
Cor. Noble & 11th Sts., Anniston, Ala.

W. T. Willson,

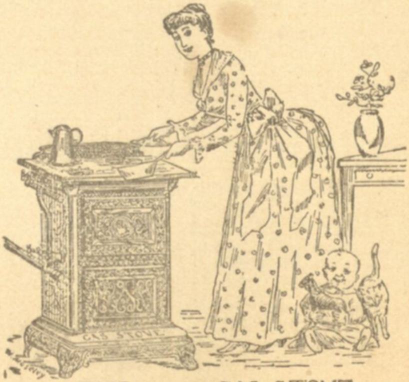
Dry Goods, Millinery,

and Carpets.

Agent for Butterick's Patterns.



BEFORE



AFTER using a GAS STOVE

OVER.

Best Results

Obtained with the foregoing receipts by using the easily regulated heat of a

Gas Cooking Stove,

☞It becomes a pleasure to go to your kitchen and☜
☞try these receipts yourself, when you can☜
☞cook in comfort on a Gas Stove,☜
☞and in the possession of one☜
☞you are independent of an indifferent cook.☜

A Good Cook Won't Wear Out

And leave you if, instead of nearly roasting her over a coal or wood stove, you furnish her a comfortable and labor-saving gas stove.

As Consumption of Fuel Begins Only When Wanted,

And is stopped as soon as the cooking is done, gas at our price of $1.25 per thousand is the cheapest as well as the most satisfactory fuel.

An Extravagant Cook Can Easily be Made to be a Careful One

If she is inclined to use the burners too long, by compelling her again to use the old style stove. One lesson is enough.

Anniston Gas & Light Company,

915 WILMER STREET.

Buy CROOK'S JERSEY BUTTER

The Cater Grocery Co.

Fancy Grocers.

Wholesale and Retail,

ANNISTON, ALA.

BUY DOVE HAMS

Our stock is always large and well assorted, with

STAPLES AND LUXURIES

For the table, and all goods are guaraateed in quality and weights, and perfect satisfaction, and our prices as low as good goods can be sold.

WE MAKE A SPECIALTY OF

Burnett's Extracts of All Kinds.

Royal Baking Powder, Purest and Best.

Armour's Canned Meats, Soups and Sugar-cured Meats.

Thurber, Whyland & Company's Canned Vegetables, Teas and Coffees.

Dodson Hill's Fine Pickles, Catsups and Olives.

Dozier's Crackers and Cakes.

Clairette Laundry Soap and Gold Dust.

"La Tosca" and "Heliotrope" Toilet Soaps, and the best brands of all goods.

Mail Orders Promptly Attended To and Solicited.

BUY MOMAJA COFFEE.

Buy Omega and Allista Flour

The Palace Shoe Store,

—DEALERS IN—

Shoes, and Gents' and Boys' Hats.

We Lead the Style, We Induce the Trade, We Sell the Goods.

Nothing, *on earth*, can look so neat,
As dainty, well-clad ladies' feet;
Nor yet can man look quite so grand,
As when he wears shoes made by hand;
And as for that, a stylish hat
Will always show where a gent "is at."

To get the advantage of the truths taught in these lines, and also to become the happy beneficiaries of LOW PRICES one must inevitably purchase our goods.

They are well selected, well assorted, and well guaranteed.
When you price them you will say well! well!
When you try them you will exclaim
Well! Well! Well!

WARD SEMINARY.

ESTABLISHED 1865. No school in the South better equipped. Elegant buildings handsomely furnished. Complete water service. Steam heat. Gymnasium. Conservatory of music—voice, piano, organ, violin, mandolin, guitar, banjo, harp, zither, cornet. Thirty-five pianos. Best talent employed in every department. Unsurpassed advantages in Music, Art, Elocution, Literature, History, Latin, Greek, French German, Stenography, Typewriting, etc. Pupils are taken to the best lectures, concerts and entertainments in the city. For illustrated catalogue, giving full information, address

J. D. BLANTON, President, Nashville, Tenn.

Anniston Hardware Co.

OVER 700 KINDS
AND SIZES
FROM $10 TO $75

THE GENUINE ALL BEAR
THIS TRADE-MARK.
BEWARE OF IMITATIONS

GARLAND
STOVES
AND
RANGES

"The World's Best"

Heating and Cook Stoves, Tinware,
Harness, Saddles, Kentucky
Wagons, Oliver Chilled Plows

We carry everything found in a
First-class Hardware Store.

PRICES LOW!

O. T. Letcher, President.
J. R. Learned, Vice-Pres.

F. R. Letcher, Sec. & Treas.
R. Lapsley, Asst. " "

Learned-Letcher Lumber Co.

Wholesale Manufacturers of

Yellow Pine Lumber.

We Use The Lumberman's Standard
Telegraph Code.

Main Office and Yard
11th St. & E. T. R. R., Anniston.

Saw Mill and Timber Surfacer,
West Anniston.

Chicago Office,
411 Home Insurance Building.

EATING AT BEDTIME

Wise old doctors used to say:
"Do your eating in the day;"
"Never eat a thing," they said,
"Just before you go to bed?"

Modern doctors differ quite,
And say just the opposite.
"Food at bedtime," they observe,
"Calms the brain & soothes the nerve!"

Thus we cannot go astray
If we eat both night and day—
For a Chafing Dish, at night,
Adds to life a new delight!

Elegant Chafing Dishes, Fine Bakers, Beautiful Tea Kettles, Pretty Trays, and Fine Coffee Machines

The Maxwell-Raiford Jewelry Company
TUSCALOOSA, ALABAMA

SATURDAY

SALMON CUTLETS.

Break into flakes one pint of cooked salmon and mix gently with a sauce made of four tablespoons of butter, six of flour and a cup of milk. Season highly with salt, pepper and lemon juice, and spread on a shallow plate. When cool shape in a buttered cutlet mold, bread and fry in hot Cottolene. Drain on soft paper and garnish with slices of lemon, pickled beets or currant jelly. Oysters, shrimp, lobsters or any cooked fish may be substituted for salmon.

THE ROSENAU COMPANY

DEPARTMENT STORE

The Clothing with Style---for Stylish People

A call will convince you

The Snow Shoe Co.

Can Please the Whole Family

The Tuscaloosa Drug Company's
SPICES AND FLAVORING EXTRACTS
are guaranteed pure under Pure Food Law
OUR OLIVE OIL IS ABSOLUTELY PURE

Special Showing of Ladies Mexican Work Waist Patterns
PHIL W. BLONDHEIM

PROGRAM—Continued

CELERY OR ORANGE SALAD.

Select firm oranges which are not very sweet and cut into sections, removing all inner skin and seeds. Cut crisp celery into small pieces and mix the two in equal quantities, with a French dressing in which lemon juice is substituted for vinegar. A few nut meats may be added to advantage. Serve on a bed of water cress or lettuce.

Call on ROBY SHOE CO.
COR. SIXTH STREET & 23 AVE.

D. L. Robertson
For Groceries, Fresh Vegetables and Oysters
TELEPHONE NO. 267

Use GOLDEN GATE Coffees, Spices and Teas, they are the finest in the land, obtainable at
Phone 24 J. FORSTER'S GROCERY Phone 24

EATING AT BEDTIME

Wise old doctors used to say:
"Do your eating in the day;"
"Never eat a thing," they said,
"Just before you go to bed?"

Modern doctors differ quite,
And say just the opposite.
"Food at bedtime," they observe,
"Calms the brain & soothes the nerve!"

Thus we cannot go astray
If we eat both night and day
For a Chafing Dish, at night,
Adds to life a new delight!

Elegant Chafing Dishes, Fine Bakers, Beautiful Tea Kettles, Pretty Trays, and Fine Coffee Machines

The Maxwell-Raiford Jewelry Company
TUSCALOOSA, ALABAMA

TUESDAY

AN OVEN DINNER

ROAST OF LAMB

Select choice roast and remove small end of bone, to use for stock. Score the edges of meat with a sharp knife and place on rack in open pan. Sear the meat well under gas flame or brown in a very hot oven. Reduce heat when meat is crisp, season well and finish cooking in moderate oven, basting meat often with fat in the pan. Should there not be enough fat for this purpose, boiling water may be added. Turn flame out ten minutes before roast is done and make a gravy with four level tablespoons each of meat fat and flour and a pint of stock (or boiling water). Season well, add Tournades' Kitcken Bouquet to color and flavor, and strain before serving.

SMOTHERED POTATOES.

For one quart of sliced or chopped raw potatoes make a pint of sauce with one tablespoon of butter, two of flour and a pint of milk. Season with salt and pep-

THE ROSENAU COMPANY

DEPARTMENT STORE

The Clothing with Style---for Stylish People

A call will convince you

The Snow Shoe Co.

Can Please the Whole Family

The Tuscaloosa Drug Company's
SPICES AND FLAVORING EXTRACTS
are guaranteed pure under Pure Food Law
OUR OLIVE OIL IS ABSOLUTELY PURE

Special Showing of Ladies Mexican Work Waist Patterns
PHIL W. BLONDHEIM

PROGRAM—Continued

per and mix thoroughly with the potatoes, adding a small onion if desired. Place in buttered dish, cover and bake an hour or longer, according to quality and temperature. Uncover and brown the last twenty minutes, after spreading with a well-beaten egg.

PIMENTO RELISH.

For six can pimentos which have been drained from the oil prepare a cup and a half of neufchatel or cottage cheese. Mash the cheese until smooth, blend with a tablespoon of solt butter. a little salt and pepper and a tablespoon of minced chives if obtainable (a few drops of onion juice may be substituted). Fill the peppers with the cheese and serve on lettuce leaves with crisp wafers.

Call on ROBY SHOE CO.

COR. SIXTH STREET & 23 AVE.

D. L. Robertson
For Groceries, Fresh Vegetables and Oysters
TELEPHONE NO. 267

Use GOLDEN GATE Coffees, Spices and Teas, they are the finest in the land, obtainable at

Phone 24 J. FORSTER'S GROCERY Phone 24

R. B. DUGGER
FAMILY GROCERIES, FRUITS, ET
NEXT TO POST-OFFICE
TUSKALOOSA, ALABAMA

When in need of COAL, PAINTS and VARNISHES call

R. E. RODES

BINGHAM DRUG COMPANY
HANDLES PURE
Spices, Ground and Whole; Flavoring Extracts, Cream Tartar an
Best Imported OLIVE OIL.
Try our goods and you will always use them

5000 Yards Val Lace 1-2 in. to 2 in. wide at 5c yard---special valu
PHIL W. BLONDHEIM

PROGRAM—Continued

BAKED BANANAS.

Remove skins from eight firm bananas and place in a shallow pan with tw level tablespoons of soft butter. Dredge well with granulated sugar and add the juice of a lemon. Bake about an hour in a moderate oven. Serve hot with meat course.

SNOW BALLS.

Cream a third of a cup of butter and a half cup of sugar. Sift two cups of flour with two level teaspoons of baking powder. Add this mixture alternately

A GOOD RANGE
is as necessary as a good cook.. Buy a Range that will do away with all disagreeable odors from the cooking, will prevent smoke and fumes from broiling meats from coming out into the room, will keep the air in your kitchen clear, pure and healthful, will carry off up the chimney all fine dust and ashes. It's a : : : : : : : : : : :
"WILSON"
At Park & Robertson Hardware Company

MIZE GROCERY COMPANY
GROCERIES AND PRODUCE
WE SELL CHASE & SANBORN'S COFFEES AND TEAS
TELEPHONE NO. 4

SULLIVAN BROS.

alers in FRESH MEATS, FISH, OYSTERS and POULTRY

Phone 284. Stall No. 4, City Market

New York Bakery and Confectionery

J. HARDIN, Proprietor

resh Bread, Cakes and Home Made Candy every day. Best Hot Chocolate in City.

PETER CLINTON

STAPLE AND FANCY GROCER

ALSO RUNS A DRAY LINE

TELEPHONE 15 AND TELEPHONE 142--ONE RING

PROGRAM—Continued

with about half a cup of milk and stir in gently the stiff whites of four eggs. Place this batter in six well buttered cups and steam for half an hour. Turn out gently, roll in powdered sugar and serve hot with fruit sauce.

CHOCOLATE SAUCE.

Cream one-fourth cup of butter and half a cup of sugar sifted with two tablespoons of cornstarch, add two squares of chocolate melted, a pint of boiling water and a very little cinnamon and salt. Let this boil for ten minutes, then strain and serve.

You Can Get the Best Flavoring Extracts, Spices, Etc.

—AT—

COLLIER'S DRUG STORE

LADIES

To cook well you must have a good stove or range. If you want the best, we can sell it to you. Satisfaction guaranteed. ¶We also carry a full line of useful co Call and see us : : : : : :

ELAND HARDWARE COMPANY

R. B. DUGGER
FAMILY GROCERIES, FRUITS, ETC.
NEXT TO POST-OFFICE
TUSKALOOSA, ALABAMA

When in need of COAL, PAINTS and VARNISHES call on

R. E. RODES

BINGHAM D[illegible] COMPANY
HA[illegible] PURE
Spices, Ground and Whole; Flavoring Extracts, Cream Tartar and Best Imported OLIVE OIL.
Try our goods and you will always use them

5000 Yards Val Lace 1-2 in. to 2 in. wide at 5c yard---special value
PHIL W. BLONDHEIM

PROGRAM—Continued

SUNSHINE CAKE.

Have ready one cup sifted granulated sugar, also two-thirds cup flour with two-thirds teaspoon cream of tartar sifted four times. Beat seven whites of eggs very stiff with speck of salt, add sugar gently, then the yolks beaten thick and light, then flour and scant teaspoon extract lemon or orange. Bake in ungreased pan slowly about fifty minutes and cool in pan inverted. Remove from the pan and spread with icing or cover thickly with sweetened and flavored whipped cream. Garnish with candied cherries or nuts, and serve.

A GOOD RANGE

is as necessary as a good cook. Buy a Range that will do away with all disagreeable odors from the cooking, will prevent smoke and fumes from broiling meats from coming out into the room, will keep the air in your kitchen clear, pure and healthful, will carry off up the chimney all fine dust and ashes. It's a : : : : : : : : : : :

"WILSON"
At Park & Robertson Hardware Company

MIZE GROCERY COMPANY
GROCERIES AND PRODUCE
WE SELL CHASE & SANBORN'S COFFEES AND TEAS
TELEPHONE NO. 4

SULLIVAN BROS.
Dealers in FRESH MEATS, FISH, OYSTERS and POULTRY
Phone 284. Stall No. 4, City Market

New York Bakery and Confectionery
J. HARDIN, Proprietor
Fresh Bread, Cakes and Home Made Candy every day. Best Hot Chocolate in the City.

PETER CLINTON
STAPLE AND FANCY GROCER
ALSO RUNS A DRAY LINE
TELEPHONE 15 AND TELEPHONE 142--ONE RING

PROGRAM—Continued

CHOCOLATE ICING.

Heat three tablespoons of cream, mix thoroughly with one-fourth cup of grated chocolate (Walter Baker's preferred) and keep mixture warm while adding confectioner's sugar until smooth and thick enough to spread. It will require about two cups of sugar. Flavor with vanilla extract.

You Can Get the Best Flavoring Extracts, Spices, Etc.
—AT—
COLLIER'S DRUG STORE

LADIES:---

To cook well you must have a good stove or range. If you want the best, we can sell it to you. Satisfaction guaranteed. ¶We also carry a full line of useful cooking articles. Call and see us : : : : : :

LELAND HARDWARE COMPANY

EATING AT BEDTIME

Wise old doctors used to say:
"Do your eating in the day;"
"Never eat a thing," they said,
"Just before you go to bed?"

Modern doctors differ quite,
And say just the opposite.
"Food at bedtime," they observe,
"Calms the brain & soothes the nerve!"

Thus we cannot go astray
If we eat both night and day—
For a Chafing Dish, at night,
Adds to life a new delight!

Elegant Chafing Dishes, Fine Bakers, Beautiful Tea Kettles, Pretty Trays, and Fine Coffee Machines

The Maxwell-Raiford Jewelry Company
TUSCALOOSA, ALABAMA

FRIDAY

CHICKEN SALAD.

Cut cold chicken in dice and mix with half the bulk of cut celery and a few hard-cooked eggs chopped, also olives or capers as desired. Mixed with mayonnaise dressing reduced with whipped cream, and serve in border of tomato jelly, or use cooked dressing if preferred.

MAYONNAISE DRESSING.

Mix with one egg yolk one-half teaspoon each of salt, mustard and a speck of paprika. Add, drop at a time, olive oil until thick enough to form, using Christy mayonnaise mixer. Add oil more freely, alternating with one tablespoon each of lemon juice and vinegar or two of either, using one cup of oil altogether. Materials must be cold. Make thinner with whipped cream if desired.

THE ROSENAU COMPANY

DEPARTMENT STORE

The Clothing with Style---for Stylish People

A call will convince you

The Snow Shoe Co.

Can Please the Whole Family

The Tuscaloosa Drug Company's
SPICES AND FLAVORING EXTRACTS
are guaranteed pure under Pure Food Law
OUR OLIVE OIL IS ABSOLUTELY PURE

Special Showing of Ladies Mexican Work Waist Patterns
PHIL W. BLONDHEIM

TOMATO JELLY.

Simmer half-hour one can tomatoes, one bay leaf, one slice onion, six pepper corns, bit of mace, four cloves, and one teaspoon salt. Strain while hot over two-thirds box Knox gelatine, which has been softened in half cup of cold water. Strain again and mold individually. Serve with mayonnaise or cooked dressing or pour into border mold and fill with salad when firm.

Call on ROBY SHOE CO.

COR. SIXTH STREET & 23 AVE.

D. L. Robertson
For Groceries, Fresh Vegetables and Oysters
TELEPHONE NO. 267

Use GOLDEN GATE Coffees, Spices and Teas, they are the finest in the land, obtainable at

Phone 24 J. FORSTER'S GROCERY Phone 24

R. B. DUGGER
FAMILY GROCERIES, FRUITS, ETC.
NEXT TO POST-OFFICE
TUSKALOOSA, ALABAMA

When in need of COAL, PAINTS and VARNISHES call on
R. E. RODES

BINGHAM DRUG COMPANY
HANDLES PURE
Spices, Ground and Whole; Flavoring Extracts, Cream Tartar and Best Imported OLIVE OIL.
Try our goods and you will always use them

5000 Yards Val Lace 1-2 in. to 2 in. wide at 5c yard---special value
PHIL W. BLONDHEIM

PROGRAM—Continued

COOKED SALAD DRESSING.

Mix together one teaspoon of mustard, a little salt and pepper, and add the yolks of three eggs. Mix gently with a tablespoon of melted butter and one-fourth cup of vinegar. Cook over hot water until thickened, then cool and mix with half a cup of cream beaten stiff.

A GOOD RANGE
is as necessary as a good cook. Buy a Range that will do away with all disagreeable odors from the cooking, will prevent smoke and fumes from broiling meats from coming out into the room, will keep the air in your kitchen clear, pure and healthful, will carry off up the chimney all fine dust and ashes. It's a : : : : : : : : : : :
"WILSON"
At Park & Robertson Hardware Company

MIZE GROCERY COMPANY
GROCERIES AND PRODUCE
WE SELL CHASE & SANBORN'S COFFEES AND TEAS
TELEPHONE NO. 4

SULLIVAN BROS.

Dealers in FRESH MEATS, FISH, OYSTERS and POULTRY

Phone 284. Stall No. 4 City Market

New York Bakery and Confectionery

J. HARDIN, Proprietor

Fresh Bread, Cakes and Home Made Candy every day. Best Hot Chocolate in the City.

PETER CLINTON

STAPLE AND FANCY GROCER

ALSO RUNS A DRAY LINE

TELEPHONE 15 AND TELEPHONE 142--ONE RING

PROGRAM—Continued

CHEESE FONDU.

Pour one cup of scalded milk over one cup of stale bread crumbs, add three-fourths cup soft cheese cut in small pieces or grated, one teaspoon of butter and a little salt and red pepper. Beat five egg yolks well and add to mixture, then fold in the stiffly beaten whites and bake in moderate oven for twenty minutes.

You Can Get the Best Flavoring Extracts, Spices, Etc.

—AT—

COLLIER'S DRUG STORE

LADIES:---

To cook well you must have a good stove or range. If you want the best, we can sell it to you. Satisfaction guaranteed. ¶We also carry a full line of useful cooking articles. Call and see us : : : : : :

LELAND HARDWARE COMP

SULLIVAN BROS.
Dealers in FRESH MEATS, FISH, OYSTERS and POULTRY
Phone 284. Stall No. 4 City Market

New York Bakery and Confectionery
J. HARDIN, Proprietor
Fresh Bread, Cakes and Home Made Candy every day. Best Hot Chocolate in the City.

PETER CLINTON
STAPLE AND FANCY GROCER
ALSO RUNS A DRAY LINE
TELEPHONE 15 AND TELEPHONE 142--ONE RING

PROGRAM—Continued

CHEESE FONDU.

Pour one cup of scalded milk over one cup of stale bread crumbs, add three-fourths cup soft cheese cut in small pieces or grated, one teaspoon of butter and a little salt and red pepper. Beat five egg yolks well and add to mixture, then fold in the stiffly beaten whites and bake in moderate oven for twenty minutes.

You Can Get the Best Flavoring Extracts, Spices, Etc.
—AT—
COLLIER'S DRUG STORE

LADIES:---

To cook well you must have a good stove or range. If you want the best, we can sell it to you. Satisfaction guaranteed. ¶We also carry a full line of useful cooking articles. Call and see us : : : : : :

LELAND HARDWARE COMP